

# Cuisinart® ASSEMBLY MANUAL

Check out our  
Cuisinart® Gourmet  
Video Series @  
[www.cuisinartbbqs.com](http://www.cuisinartbbqs.com)



**Cuisinart® Gourmet Outdoor Oven**

**Model Number: 85-3691-4 (P501)**

**READ AND SAVE MANUAL FOR FUTURE REFERENCE.**

**Missing or damaged parts should be claimed within 30 days of purchase.**

**For support, please call 1-800-309-3452.**

**[www.cuisinartbbqs.com](http://www.cuisinartbbqs.com)**



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**LIMITED 2-YEAR WARRANTY**

Manual Revision #: 01272015 PD

# Welcome

to our range of beautiful Gourmet Outdoor Ovens by Cuisinart®.

The Gourmet wood-burning oven features: solid cast iron doors, a stainless steel oven interior, a separate fire chamber for safe and easy lighting, and convenient multiple cooking surfaces for preparing a variety of foods at once. Create authentic pizzas, amazing roasted meats, baked breads, pastas, desserts, or smoke an endless variety of foods such as brisket and baby back ribs. With your new Cuisinart® Gourmet Outdoor Oven the possibilities are endless.

## BEFORE YOU GET STARTED

### ⚠ ATTENTION

For Your Safety, Follow All Instructions Outlined Below.

- Remove all point of sale stickers from the glass window, air intake controls, and all packaging materials from inside of the oven, beneath the ceramic stone and fire brick.
- This manual and all documentation attached to it must be kept in an accessible place.

## FOR YOUR SAFETY

- DO NOT attempt to light this appliance until you have read carefully all warnings and instructions outlined in this manual.
- DO NOT use the oven for purposes other than indicated in this manual.
- Follow instructions on page 3 for minimum clearance to combustible materials, and steps for safely moving the appliance on page 4.

### ⚠ ATTENTION

This oven must be cleaned and seasoned before first use.

- DO NOT move oven while in operation.

### ⚠ WARNING

The external surfaces of this appliance will become very hot when in operation.

- DO NOT touch the appliances surfaces without protection. ALWAYS wear oven gloves when using this appliance, to avoid burns.

### ⚠ WARNING

Protect your children and pets - DO NOT allow children and pets in the vicinity of this appliance when in operation.

- DO NOT use indoors.

### ⚠ ATTENTION

This appliance is very heavy. Care must be taken to ensure that the appliance is set-up on a flat and stable surface, to avoid tipping.

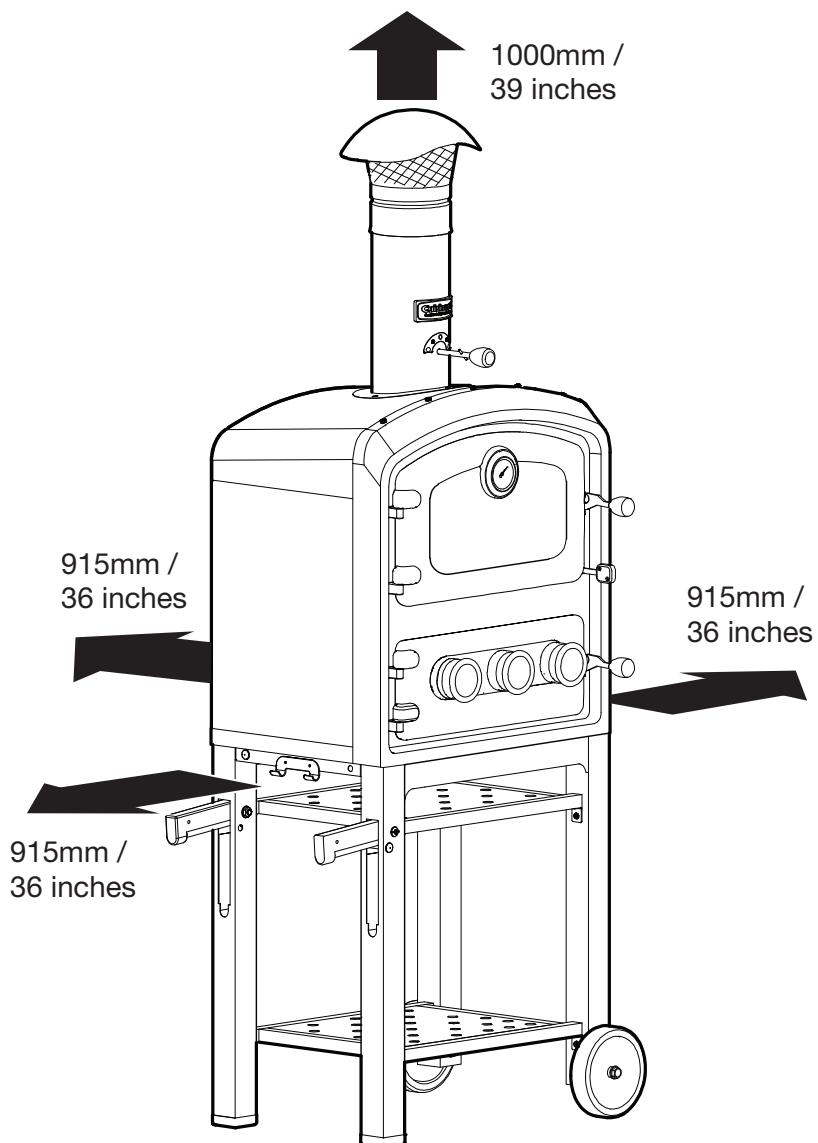
### ⚠ CAUTION

**DO NOT USE SPIRITS, PETROL OR COMPARABLE FLUIDS FOR LIGHTING OR RELIGHTING THE OVEN. SEE PROPER FUELS AND LIGHTING YOUR OUTDOOR OVEN ON PAGE 6-8.**

# POSITIONING YOUR GOURMET OUTDOOR OVEN

Care must be taken to ensure that the appliance is set-up on a flat and stable surface to avoid tipping.

## MINIMUM CLEARANCE



### MINIMUM CLEARANCE TO COMBUSTIBLE MATERIALS:

**Rear:** 915mm / 36 inches

**Sides:** 915mm / 36 inches

**Vertical / Above:** 1000mm / 39inches

# MOVING YOUR GOURMET OUTDOOR OVEN

## ⚠ CAUTION

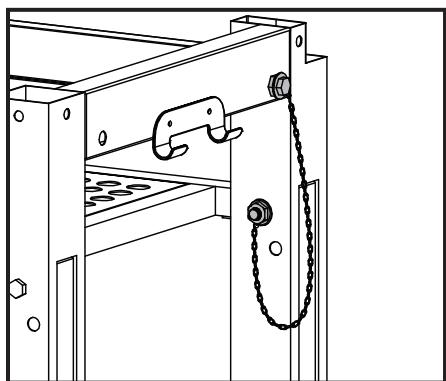
NEVER RELOCATE A HOT OVEN.

Always ensure that the oven is not in operation and is cooled completely, before attempting to lift the moving handles to relocate.

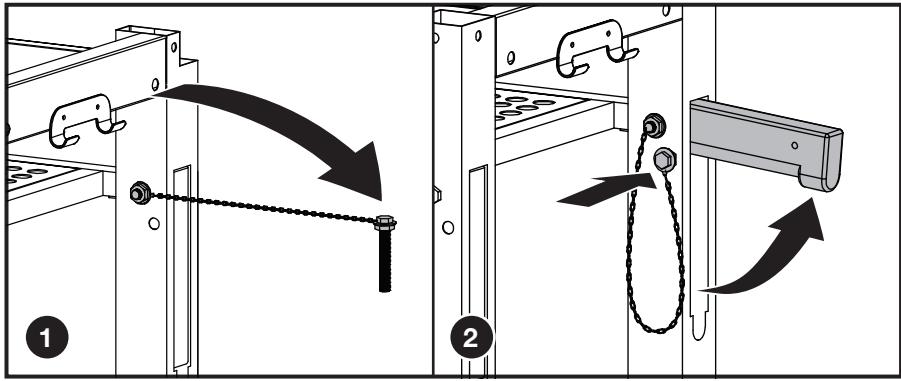
- The oven can be moved easily by pulling out the two moving handles that are nested in the left cart legs.
- The moving handles enable you to easily lift and tilt the oven to engage the wheels and move the oven to its new position.

**Before moving, the handles must be locked in position using the locking bolt.**

See image below.



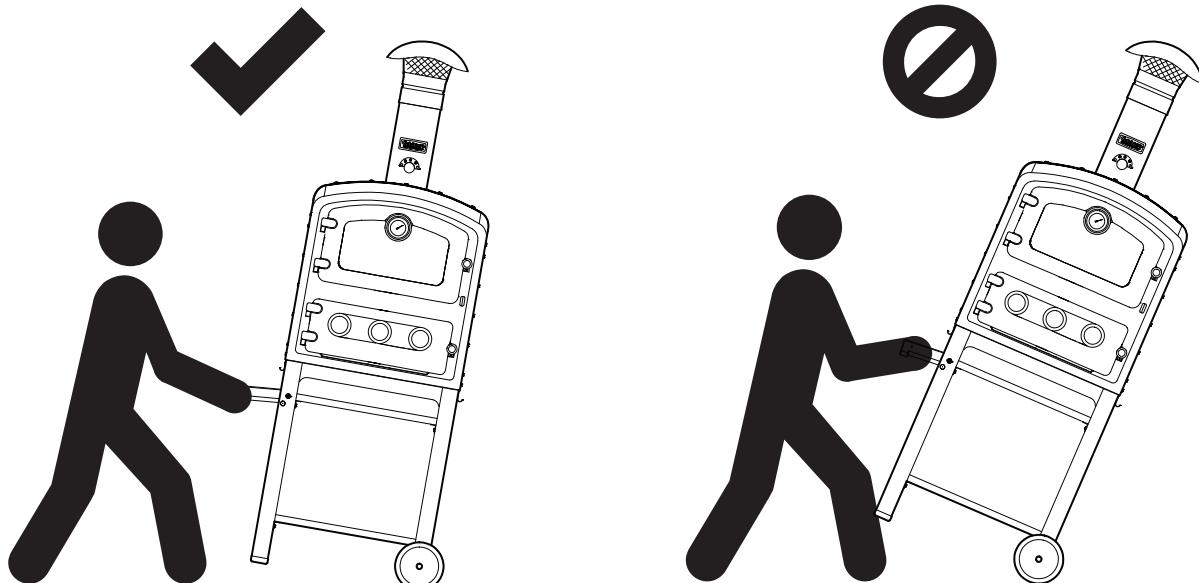
NOT IN USE



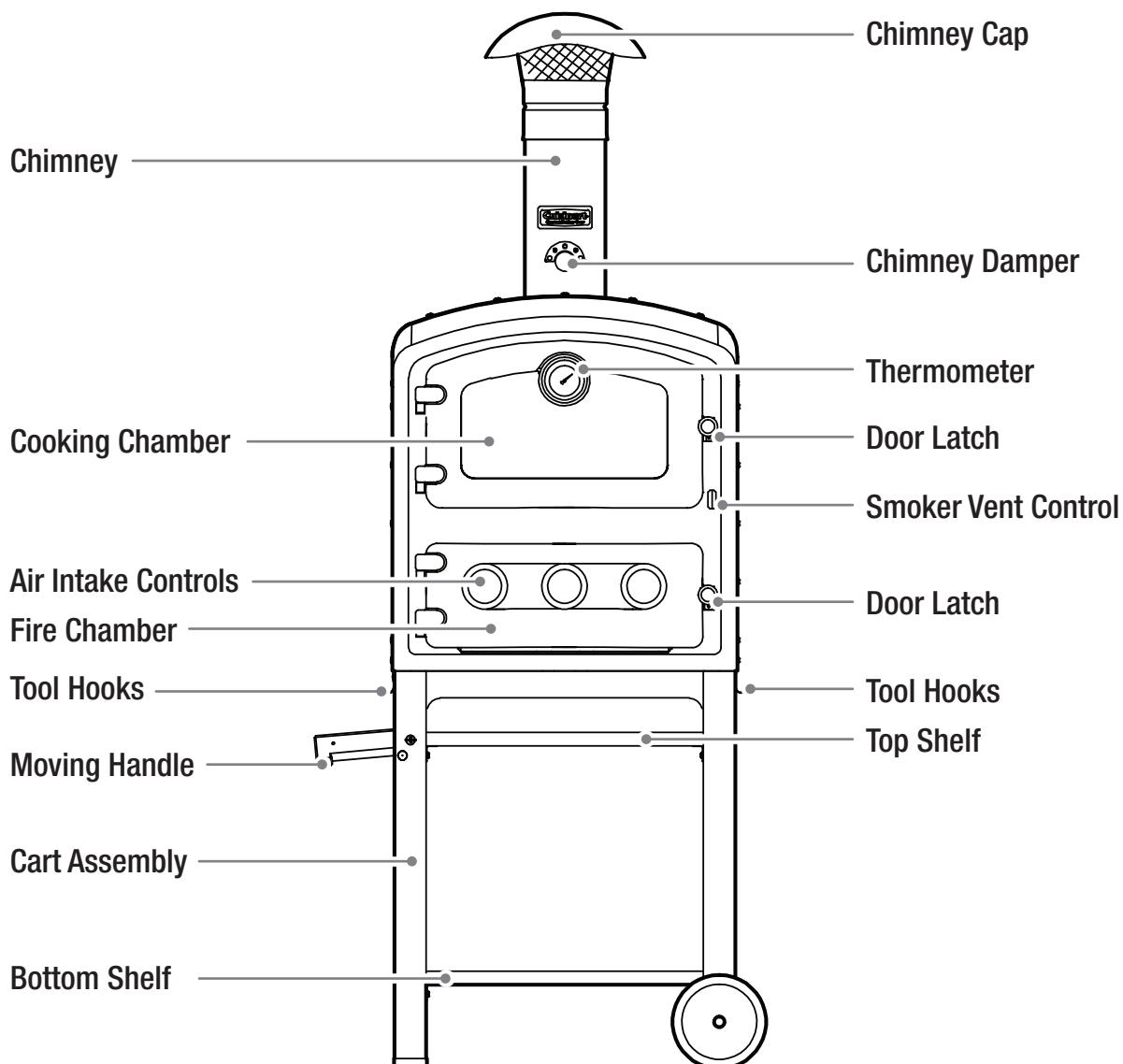
IN USE

## ⚠ CAUTION

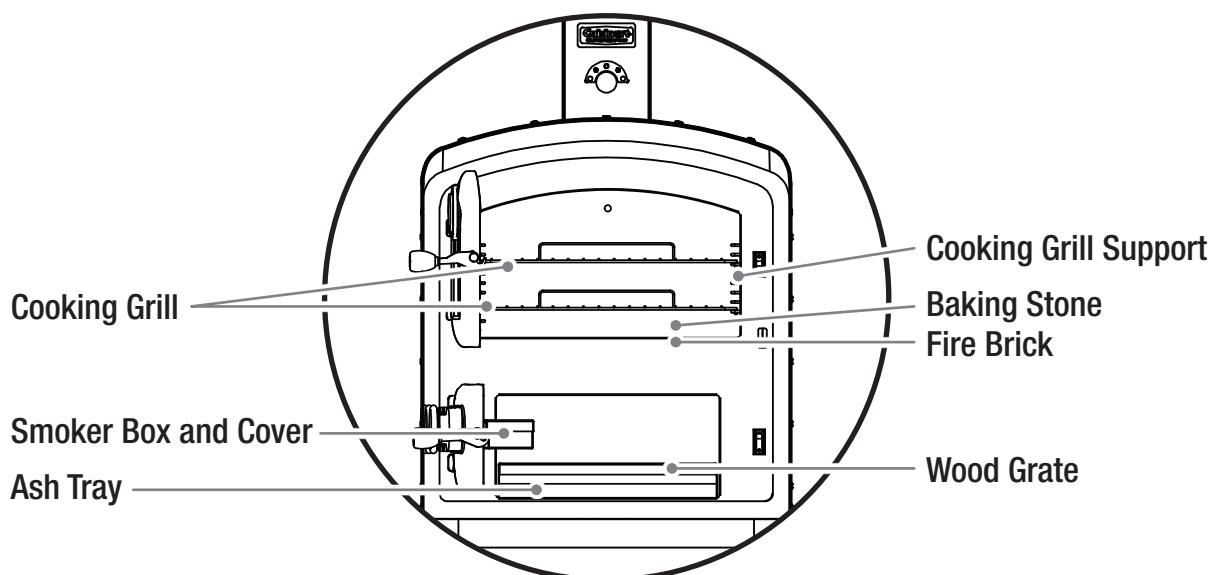
AVOID TIPPING. USING THE MOVING HANDLES, ONLY LIFT THE OVEN A FEW INCHES OFF THE GROUND TO RELOCATE.



# GETTING TO KNOW YOUR CUISINART® GOURMET OUTDOOR OVEN



## INSIDE OF THE OVEN



# BEFORE FIRST USE

1. Read this manual in its entirety.
2. Clean the oven.
3. Get to know key features.
4. Season the oven.
5. Get cooking!!!

# CLEANING BEFORE USE

**Before attempting to light your Gourmet Outdoor Oven, it is necessary to clean the inside of the oven to remove the special coatings applied during the manufacturing process.**

**NOTE: These coatings can emit unpleasant odours when the oven is lit for the first time.**

1. Remove all packaging materials from the inside of the oven, and beneath the baking stone and firebricks.
2. Remove the cooking grills and the baking stone from the inside of the oven.
3. Clean the interior of the oven with a mild soapy detergent, warm water, and a soft cloth. Wipe off any excess residue.
4. Wipe out interior using a dry cloth. A microfiber cloth is recommended.
5. Place the cooking grills and the baking stone back into the oven.

# CHOOSING YOUR FUEL AND METHOD OF IGNITION

TOP CHOICES	PROS	CONS
<b>LUMP CHARCOAL</b> Look for 100% all natural lump charcoal	Lights faster than briquettes.  Burns hotter than briquettes.  More responsive to oxygen than charcoal briquettes making it easier to control temperature within the oven.  Burns cleaner than charcoal briquettes, with minimal smoke emissions and sparking.  Better flavour.  Minimal ash is produced.	More expensive than charcoal briquettes.  Less consistent sizing of lump charcoal pieces.
<b>HARDWOOD LOGS OR WOOD CHUNKS</b> Look for oak, apple, elm, beech or ash.	100% natural hardwood logs  Great for offering more smoky flavour to your foods.  More responsive to oxygen making it easier to control temperature within the oven.  Hardwood burns HOTTER and SLOWER than softwood.  Can be cut to exactly fit the oven's wood grate	More expensive than charcoal briquettes.  Must be DRY. Wet firewood burns poorly and may prevent the oven from reaching optimal temperatures

## ⚠ ATTENTION

**It is important that the wood being used has been seasoned by allowing it to dry to about 20% humidity content.**

	PROS	CONS
<b>CHARCOAL BRIQUETTES</b>	100% all-natural charcoal briquettes.	Some charcoal briquettes contain chemical accelerants and additives, which may disrupt the flavours of your food.
	Briquettes are all sized the same allowing for a more consistent burn.	Will not burn quite as hot as lump charcoal.
	Less expensive than hardwood logs or lump charcoal.	Will not burn as clean as lump charcoal.
	Lower cooking temperatures than lump charcoal.	Will have longer cooking times.
	Any charcoal that is SOFTWOOD in its origin is not recommended.	Will produce a lot of ash.
<b>SOFTWOOD LOGS</b>	Softwood lights easier and burns faster than hardwood.	Softwood has half of the heat content of hardwood by volume, so about twice as much softwood will be required to achieve the same heat output as hardwood.
	Ideal for kindling and initial burning because it provides immediate heat.	Softwood will require more refuelling than hardwood.
		Softwood tends to be more prone to popping due to pockets of moisture and/or sap contained within wood. Risk of this is reduced by properly seasoning wood to 20% humidity content.

### ⚠ ATTENTION

**Check the ingredients list of the charcoal you are buying. Avoid charcoals with additives, chemicals and accelerants, which can disrupt the flavours of your food, and have a negative impact on the appliance and it's performance.**

### ⚠ ATTENTION

**RECOVERED WOOD can be used as fuel, but must be cut to length and not treated or painted. Do not burn chipboard, plywood, or MDF because they contain chemical binders and adhesives. Recovered wood should be seasoned and stored the same way as hardwood and softwood.**

### ⚠ ATTENTION

**NEVER LEAVE YOUR APPLIANCE UNATTENDED.**

### ⚠ CAUTION

**Not reading this manual in its entirety, before lighting, may result in injury, property damage or permanent damage to the appliance.**

### ⚠ CAUTION

**Do not use any liquid lighting fluids or chemical accelerants.**

# RECOMMENDED LIGHTING METHODS

LIGHTING OPTIONS	RECOMMENDED LIGHTING OPTIONS	NOT RECOMMENDED
What should I use to light my Lump Charcoal, Hardwood Logs, Softwood or Charcoal Briquettes?	Use ALL NATURAL fire starters.	NEVER USE any fuel accelerants, liquid lighting fluid to start a fire, or inside of the fire chamber.
	Use a chimney charcoal starter and follow the instructions that accompany this tool.	NEVER USE WOOD that has been chemically treated such as treated pine.
	Use a propane torch or butane lighter.	NEVER USE any packaging materials, including, but not limited to: polystyrene, plastics or WOOD that has a high resin content.
	Use paraffin starter blocks or cubes that DO NOT contain any chemicals.	NEVER USE hearth logs meant for a fireplace.
	Use twigs, paper and corrugate to get your fire going.	

## HOW TO LIGHT YOUR CUISINART® OUTDOOR OVEN USING HARDWOOD

1. Lay out kindling on your wood grate first.
2. Cut softwood to length and stack on top of kindling. Softwood is optional, but because it lights quickly and burns hot, it will allow for a prolonged ignition which will help the hardwood to light.
3. Chop hardwood into thin slices and stack on top of softwood.
4. Remove ash tray and load the igniters onto ash tray spaced evenly, light with a lighter, and replace ash tray.
5. Leave the fire chamber door open to allow enough oxygen to fuel the fire. Monitor the fire until the hardwood is fully lit, before closing the fuel chamber door.
6. Once fully lit, close the door and make sure the three air intake controls are open.

## HOW TO REGULATE THE OVEN'S TEMPERATURE

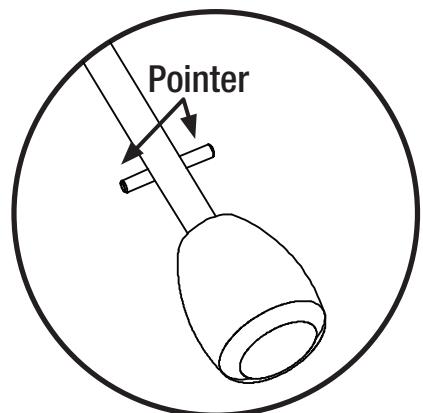
**Regulating the cooking chamber temperature can be achieved in three ways:**

1. Adjusting the chimney damper position
2. Adjusting the three air intake controls on the front of the fire chamber
3. Adding firewood and stoking firewood during cooking
4. Keep the cooking chamber and Fire Chamber doors closed once you have a bright, hot fire. Only open the fire chamber door when your fire requires more oxygen.
5. Always preheat the Gourmet Outdoor Oven for 40 min or more, depending on ambient temperatures.  
Always get oven to desired temperature before adding food.

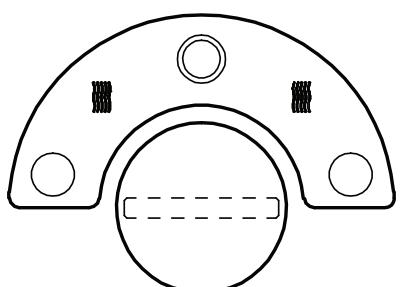
# HOW TO USE THE CHIMNEY DAMPER

The chimney damper control handle allows the user to:

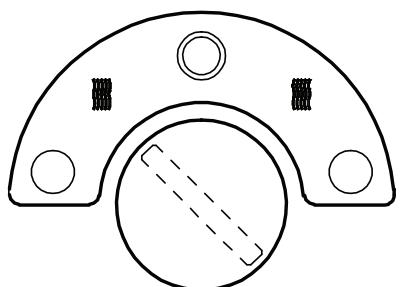
1. Control how quickly the fuel burns in the fire chamber.
2. Control the temperature output inside of the cooking chamber
3. Control the smoke inside of the cooking chamber by venting smoke out the chimney



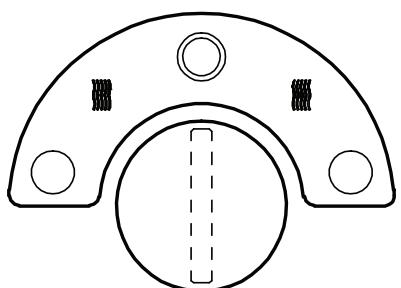
**THERE ARE THREE POSITIONS WITHIN THE CHIMNEY DAMPER**



Chimney is closed



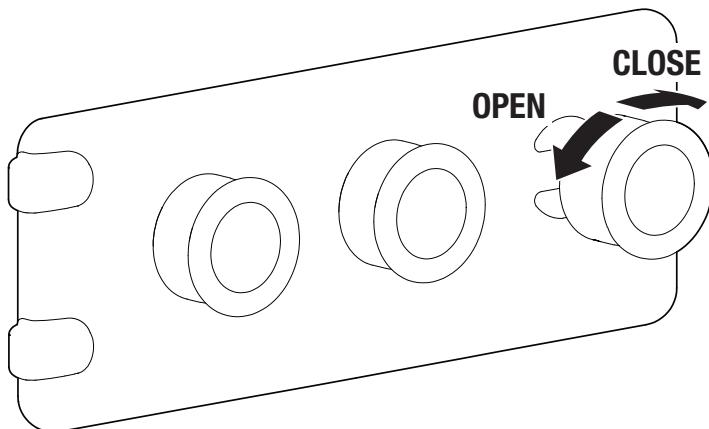
Chimney is partially open for  
smoking only



Chimney is open

# HOW TO USE THE AIR INTAKE CONTROLS

Opening the three air intake controls and the chimney damper, allows air to enter the wood chamber and circulate through the oven, increasing the flames and temperature within the cooking chamber. These controls can be used to both raise and lower temperatures.



**OPEN**

To increase temperature turn left

**CLOSE**

To decrease temperature turn right

## ! ATTENTION

You must allow the oven to preheat for approximately 40 minutes to allow temperatures to stabilize and to ensure you have established a bright, hot fire.

## TIPS FOR CONTROLLING COOKING TEMPERATURES

1. **DO NOT EXCEED THE TEMPERATURE 360 °C / 680 °F IN THE OVEN**, at any time as this will permanently damage your oven, and void your warranty.
2. Always preheat your Oven to the correct cooking temperature and maintain this temperature for at least 10 minutes before introducing food. This allows the temperature to stabilize internally
3. **Once the desired temperature has been reached reduce the flames by reducing airflow using the air intake controls on the front of the fire chamber.** The hot coals will continue the cooking process and heat the oven
4. If the temperature decreases during cooking or when cooking for prolonged periods of time, more fuel may be required.
5. **If the temperature of the oven is too high**, open the door of the cooking chamber and **DO NOT** add any more wood.
6. When the cooking chamber door is opened to check food, temperatures may drop slightly. Do not immediately add more wood. Close the cooking chamber door and wait a few minutes to see if the temperature rises back to the desired cooking temperature
7. Maintain the Cooking temperatures by adding a small amount of lump charcoal or wood at a time. Ensure that the fire is maintained and that the temperatures are not falling, before proceeding.

# SEASONING BEFORE USE

Cleaning and seasoning your Gourmet Outdoor Oven are essential to its proper operation.

1. Ensure that the cooking grills and the baking stone are positioned correctly inside of the cooking chamber.
2. Open the door of the fire chamber to add the recommended dry hardwood or lump charcoal. Load small pieces of hardwood, not longer than 30cm / 12". It is ideal to cut hardwood into thinner pieces to encourage faster ignition onto the wood grate, closer to the back of the oven.

**NOTE:** How much hardwood you will require will depend on the size of the pieces being used and the fit of these pieces on top of the kindling and the wood grate. Don't worry. You can add more wood if required.

3. Ensure that the ash tray is in position below the wood grate.
4. Using the chimney damper handle open the chimney damper (○).
5. Open all air intake controls located on the fire chamber door. Close the cooking chamber door.
6. Light the kindling using the lighting method of choice. If using something other than paper, or wood kindling. Follow the instructions that accompany the product.
7. Once you have established a bright, hot fire, close the fire chamber door.
8. Heat the oven, maintaining a temperature of about 350 °F / 177 °C for at least 2 hours.

## FOR BEST SEASONING RESULTS

9. Open the door of the cooking chamber for a few minutes to allow the release of bad odours. Then close the cooking chamber door. Repeat this action several times throughout the seasoning process. This will allow the temperature resistant paint to fully cure and disburse any associated fumes before cooking is commenced.
10. Open the fire chamber to stoke the fire, using your fire poker, throughout the 2 hour seasoning process, to ensure that enough wood has been added to fuel the fire. Add more wood if required.

## SEASONING IS COMPLETE!

### ⚠ CAUTION

ALWAYS keep children and pets away from the oven.

ALWAYS use Insulated oven gloves when operating the oven for protection from the oven's hot surfaces.

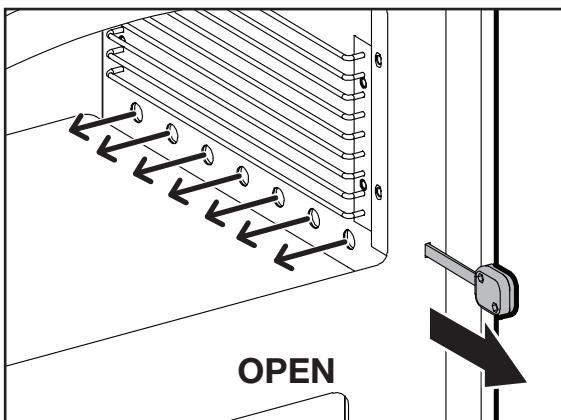
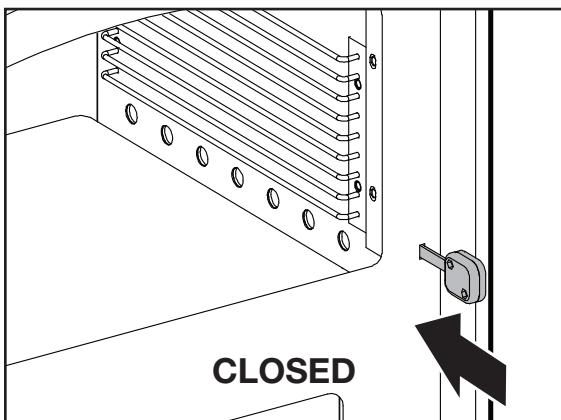
# HOW TO SMOKE USING THE SMOKER VENT AND SMOKER BOX FEATURES

## ⚠ ATTENTION

When not in use, store your smoker box indoors.

When not smoking, ensure that the Smoker Vent Control is in the closed position.

1. Allow enough time to build a fire and get the oven up to temperature.
2. Place your food in the cooking chamber
3. Set the chimney damper to the SMOKE position (☰). This will close the chimney damper and allow smoke to remain within the cooking chamber walls, offering traditional indirect heat and smoke, to flavour your foods.



4. Open the Smoker Vent to control how much smoke enters the cooking chamber to flavour your food. Adjust as needed.
5. Follow the steps below to add flavour to your smoked dishes
6. Keep the door closed while cooking to prevent unnecessary loss of heat and smoke. Add wood when required, to maintain cooking temperatures.

## ADDING FLAVOUR TO YOUR SMOKED DISHES

Your outdoor oven comes equipped with a detachable cast iron smoker box. Follow the steps outlined below to achieve subtle smoky flavours. For reference, smoking temperatures range from approximately 140 °C / 284 °F to 225 °C / 437 °F, and smoking requires an extended cooking time. This type of cooking is ideal for poultry, ham, brisket, ribs and more.

1. Place a small amount of flavoured, wood smoking chips into the detachable smoker box, and soak as recommended. *Follow the instructions that accompany your smoking chips.*
2. As a general rule, soak the chips in water for about 15 minutes to get maximum flavour.

## ⚠ ATTENTION

**DO NOT take risks with your safety. ALWAYS wear protective, fully insulated gloves, which cover your hands and forearms, when using your oven.**

3. Position the detachable smoker box on the inside of your outdoor oven's fire chamber door.
4. It is possible to add either more subtle or pungent flavours to your meats, fish or poultry, by opening and closing the smoker vent throughout a cooking cycle, more or less often.

## USING FLAVOURED WOOD CHUNKS

Another method for adding flavour is to add several pieces of **flavoured wood chunks** to your lump charcoal or hardwood, within the fire chamber, to achieve the desired flavour. Any hardwood that bears a fruit or nut is suitable for cooking.

# COOKING TIPS

- Cooking is fast and economical thanks to the insulation of the cooking chamber, preventing loss of heat, and maintaining cooking temperatures.
- Cooking should take place with the door of the cooking chamber closed. Open the door as infrequently as possible.
- When multiple dishes are on the menu, it is important to plan your meal in advance, cooking foods that require similar temperatures and time together.
- When cooking food at high temperatures, such as pizza, you can then use the oven to introduce dishes that require a lower temperature, without having to add more wood.
- It is also possible to cook food directly on the baking stone, which is fitted on the floor of the cooking chamber as it is perfectly suited for direct cooking. However, to avoid staining with fat or grease, or for a lower maintenance approach to cooking, place food on a tray or sheet of aluminum, or use an additional ceramic stone.
- The Gourmet Outdoor Oven has multiple surfaces to use for cooking a number of different dishes at a time. It is possible to use the two cooking grills, and the baking stone at the bottom of the cooking chamber, at the same time.

## WHAT COOKING VESSELS ARE RECOMMENDED?

Cooking vessels that are made of ceramic, clay, cast iron, aluminum and stainless steel can be used as long as the vessel and its handles are safe for use in a conventional oven. However, please note that for vessels made of stainless steel or another shiny surface, it is possible for these materials to darken under high temperatures or while smoking.

# THERMOMETER AND VIEWING WINDOW

The large cooking window and thermometer allow you to observe your food while it cooks without opening the door. Keeping the cooking chamber door closed will allow you to maintain temperatures and flavour. The thermometer is calibrated to Celsius and Fahrenheit and lets you closely monitor the temperature inside the oven chambers.

## BAKED GOODS

The temperature is normally moderate (usually 250 °F / 121 °C or 300 °F / 149 °C and the oven must be preheated to the desired temperature for 40 to 50 minutes. Remember that the door should not be opened during the cooking process. **Beaten mixtures must leave a spoon with difficulty, because an excess of fluid will wastefully prolong cooking time.**

## MEAT AND FISH

Meat can be roasted in an oven proof dish or placed directly onto the wire shelves. If positioning your roast on one of the wire shelves, a tray should be placed underneath to collect the cooking juices. To prevent over cooking, avoid cooking very small portion sizes. Basting is recommended throughout longer cooking cycles; however, turning meats infrequently is recommended.

## COOKING TIMES

Cooking times vary depending on the type of foods being prepared, its weight and size. When cooking a particular dish for the first time in your **Cuisinart® Gourmet Outdoor Oven**, you should regularly monitor the foods during the cooking process using the viewing window.

**Always ensure that you are preheating your oven to temperatures that are specifically recommended for the dishes being prepared. Visit us online @ [Cuisinartbbqs.com](http://Cuisinartbbqs.com) to download our Cooking Time Chart.**

It is advisable to refrain from opening the door repeatedly as this will allow the internal heat to escape and affect the cooking time.

Visit us at [www.cuisinartbbqs.com](http://www.cuisinartbbqs.com) for recipes & videos!

# HOW TO USE YOUR OUTDOOR OVEN AS A FIREPLACE

The Cuisinart® Gourmet Outdoor Oven can easily be transformed into an outdoor fireplace. Simply open the fire chamber door after cooking is complete to provide warmth and ambience to your outdoor space.

**NOTE:** For best results, do not keep the fire chamber door open while cooking.



## CLEANING AND MAINTENANCE

In order to get the most of your Gourmet Outdoor Oven, regular care and maintenance are critical to ensuring a safe experience for you and your family, the longest life for the product, and the best performance possible.

### **⚠ WARNING**

Failure to adhere to the care and maintenance schedule outlined below, may lead to early product failure, degradation, poor performance and unsafe conditions for you and your family.

### BEFORE CLEANING

### **⚠ ATTENTION**

Ensure that the Gourmet Outdoor Oven is cool before performing any care and maintenance.

### CLEANING THE BAKING STONE

- To clean the baking stone, we recommend using a heavy duty brass brush with scraper.
- Use the blade edge of the cleaning brush to scrape away any food debris or spills on the surface. Then, turn the brush over and brush away any debris leftover on the baking stone.
- Wipe the stone down with a damp cloth.
- If stubborn stains from oils and fats are still visible on the baking stone, don't worry, most will be burned off during preheat, when the oven is in use again.
- **To avoid permanent damage, never allow the oils and grease to build-up**

### CLEANING THE COOKING GRILLS

- To remove build up from the cooking grills and cooking rack, brush away any debris using a Cleaning Brush, and use a damp cloth with a mild detergent to wipe away any residue.
- The Cooking grills can also be removed and cleaned in hot soapy water using a non-abrasive scouring pad, if necessary.
- **To avoid permanent damage, do not scrape, or use chemical cleaners on the cooking grills.**

## CLEANING THE COOKING CHAMBER

1. Before cleaning the cooking chamber, remove the baking stone and the fire bricks.

### **⚠ ATTENTION**

**Do not allow the oven to build up with stains and grease. It is much harder to clean an oven that has been neglected for a long period of time, and much easier to perform maintenance on a regular basis.**

2. The cooking chamber should be cleaned periodically with products that are suitable to stainless steel and glass. **DO NOT** use abrasive products or chemical cleaners, as these could scratch all surfaces and remove the surface protection.
3. Always clean off residue from cleaners and follow by drying the walls entirely with a soft, microfiber cloth.
4. To eliminate the more persistent stains, it is advised to run the oven at its maximum temperature in order to burn off any residue.
5. When the oven has cooled completely it will be necessary to remove the residual dust with a damp sponge.

## CLEANING THE EXTERNAL PAINTED SURFACES

Clean regularly the external painted surfaces of the oven, to avoid surface contamination and rust. Do not use abrasive or corrosive products, as these may cause damage to the paint. Clean the exterior of the oven with a mild detergent suitable for painted surfaces, using a damp cloth. Always follow by drying the surfaces with a microfiber cloth.

### **⚠ ATTENTION**

**If the oven gets scratched exposing the steel, immediately apply high temperature touch-up paint, available at your local hardware store.**

## CLEANING THE FIRE CHAMBER AND ASH TRAY

It is necessary to empty the ash from the ash tray at the end of every cooking cycle. When the embers are fully extinguished and the oven has cooled completely, remove the ash tray and support grid and empty contents into a heavy foil container or other fireproof container.

**ALWAYS wait for the oven to completely cool before attempting to remove the ASH TRAY. Once cooled, ashes can be disposed of into compost.**

## CLEANING THE GLASS

Clean the glass window using a household window cleaner or an oven cleaner product. Care should be taken if using a household abrasive cream cleaner to not scratch or damage the glass or the painted line markings on the glass.

**NOTE: The doors of the oven have been screen printed with a special heat resistant paint. Heavy duty scouring pads may damage the paint and are NOT recommended for use.**

Visit us at [www.cuisinartbbqs.com](http://www.cuisinartbbqs.com)  
for more cleaning and maintenance information.

## PROTECTING YOUR GOURMET OVEN

Always cover your Gourmet Outdoor Oven during periods of non-usage to keep it clean, dry and protected from the elements. If not properly maintained and stored, steel parts will rust. This will not affect the functionality of the oven, but should be avoided.

# **WARRANTY & SERVICE**

**DO NOT RETURN TO THE STORE:**

**Call the Cuisinart® Outdoor Products Customer Care Hotline**

**1-800-309-3452**

**HOURS: 8AM- 7PM EST Mon-Fri, Closed Saturday and Sunday**

**BEFORE YOU CALL FOR ASSISTANCE, have the following information available:**

1. **Serial number:** The serial number is located on the upper rear panel of your outdoor oven on the rating label, as well as on the front cover of the user manual.
2. **Model number:** The model number is located on the front cover of the user manual, on the bottom right corner of the rating label and also on your cash register receipt.
3. **Proof of purchase** must be verified for warranty. Always keep your receipt with your manual.

**CALL THE CUSTOMER CARE HOTLINE, if you require assistance with the following:**

1. Missing or concealed damaged parts - **within 30 days of purchase**
2. Warranty assistance
3. Proper usage, care and maintenance information

**Register your product at [www.cuisinartbbqs.com](http://www.cuisinartbbqs.com)  
and sign up for our newsletter to get recipes, videos & more!**

# WARRANTY TERMS & EXCLUSIONS

## 2 YEAR LIMITED WARRANTY

Trileaf Distributions® hereby warrants to the original purchaser of this Cuisinart® Gourmet Outdoor Oven that it will be free of defects, under normal use, for up to 2 years, from the date of purchase, when purchased from an authorized dealer, under the terms and exclusions listed below.



**Limited 2 Year:** Oven Assembly, Fire Chamber Door and Cooking Chamber Door

**Limited 1 Year:** All remaining parts

## TRILEAF DISTRIBUTIONS® HAS THE FOLLOWING TERMS OF WARRANTY:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when the Outdoor Oven is used in Canada.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its Outdoor products.
4. Trileaf Distributions® shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Trileaf Distributions® will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Trileaf Distributions® does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Trileaf Distributions®.
9. Visit us at [www.cuisinartbbqs.com](http://www.cuisinartbbqs.com) to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

## TRILEAF DISTRIBUTIONS® EXCLUDES FROM ITS WARRANTY THE FOLLOWING:

- a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling.
- b. This warranty excludes surface rust or rust perforation, normal wear and tear, chipping and scratching on paint or porcelain enamel surfaces, discolouration caused by heat and smoke, chemical exposure in the atmosphere, and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.
- c. Damages caused by improper assembly installation, or alteration.
- d. Damages caused by failure to follow proper usage, safety and maintenance instructions presented throughout this manual, that result in a fire, personal injury, or property damage.
- e. Improper lighting or use of fuel or fuel lighting accelerants not recommended within this manual, and strictly prohibited for use within this oven.
- f. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- g. There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

# HARDWARE PACK

## Tools Needed for Assembly

- #2 Phillips screwdriver
- Adjustable wrench

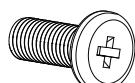
**For correct hardware assembly, always position the lock washer between the screw and the flat washer.**



No.	Description	Part Number	Qty.
A	M4x10 Screw	10101-04010-036	6
B	4mm Washer	40300-04000-036	4
C	Locking Bolt & Chain	P501-0027-9000	2
D	M6x15 Screw	10101-06015-036	30
E	6mm Washer	40300-06000-036	30
F	6mm lock Washer	41400-06000-036	4
G	M12x130 Bolt	10101-120130-036	2
H	M12 Nut	30201-12006-036	2
I	12mm Washer	40300-12000-036	6
J	Spacer	P501-0040-9000	2
K	4mm Lock Washer	41400-04000-036	4
L	M10x75 bolt	10101-10075-036	2
M	M10 Nut	30201-10006-036	2
N	M5x6 Screw	10101-05006-036	8

**Note: Do not fully tighten all the nuts during this initial stage**

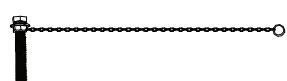
**Caution:**  
Sheet metal can cause injury. Wear gloves when installing this oven.



M4x10 Screw  
**X 6**



4mm Washer  
**X 4**



Locking Bolt & Chain  
**X 2**



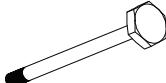
M6x15 Screw  
**X 30**



6mm Washer  
**X 30**



6mm Lock Washer  
**X 4**



M12x130 Bolt  
**X 2**



M12 Nut  
**X 2**



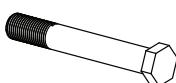
12mm Washer  
**X 6**



Spacer  
**X 2**



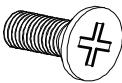
4mm Lock Washer  
**X 4**



M10x75 Bolt  
**X 2**



M10 Nut  
**X 2**

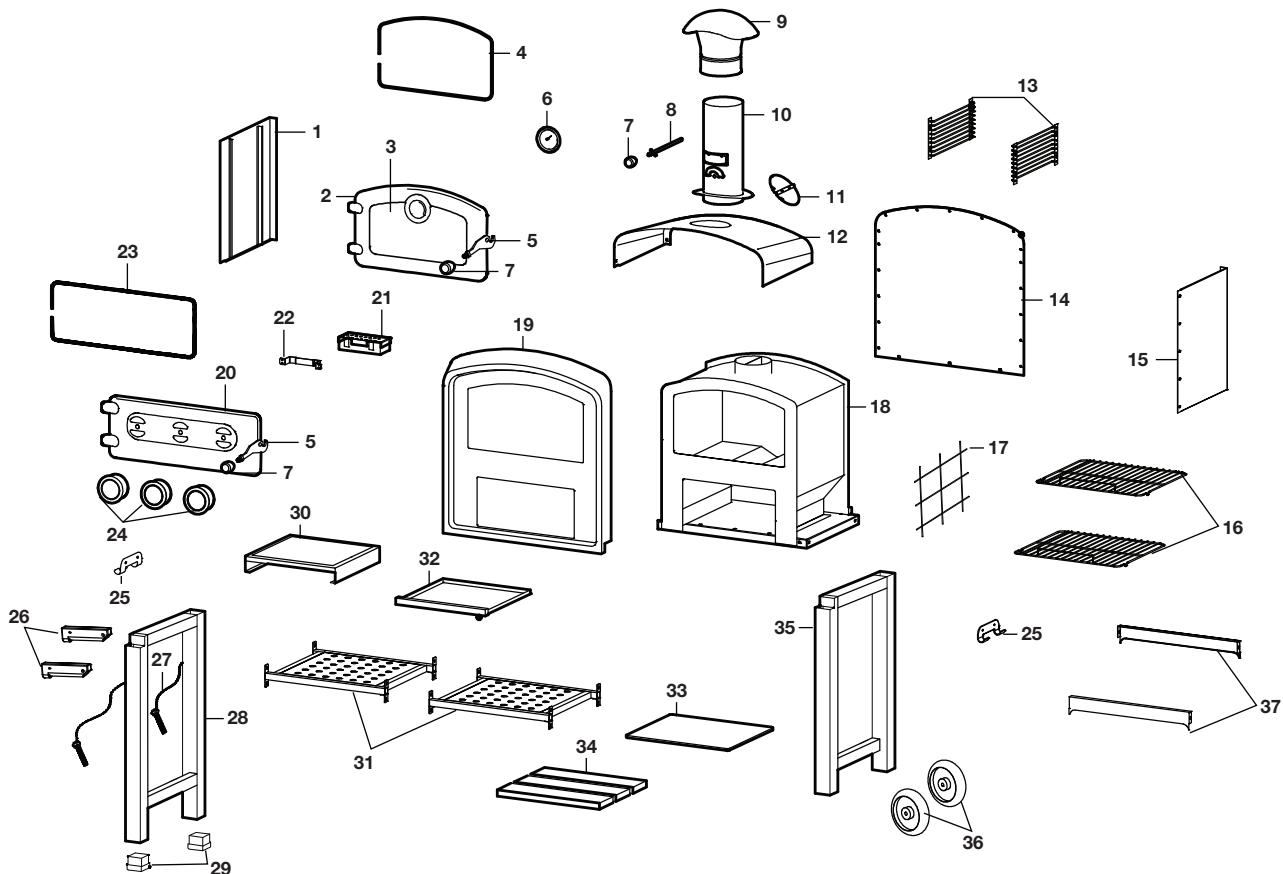


M5x6 Screw  
**X 8**

**BEFORE ASSEMBLING THE OVEN, READ THESE INSTRUCTIONS CAREFULLY.**

Assemble the oven on a flat, clean surface. Oven is heavy. Two people are recommended to complete assembly.

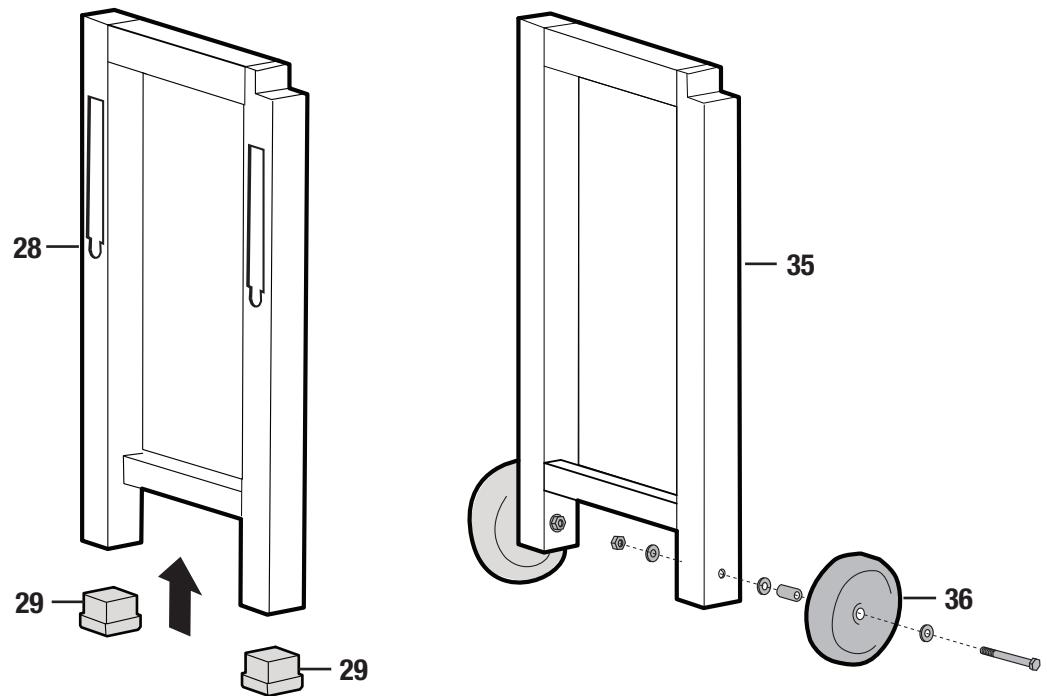
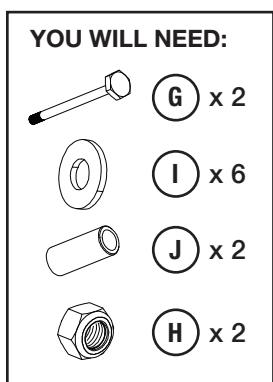
# EXPLODED DIAGRAM AND PARTS LIST FOR 85-3691-4 (P501)



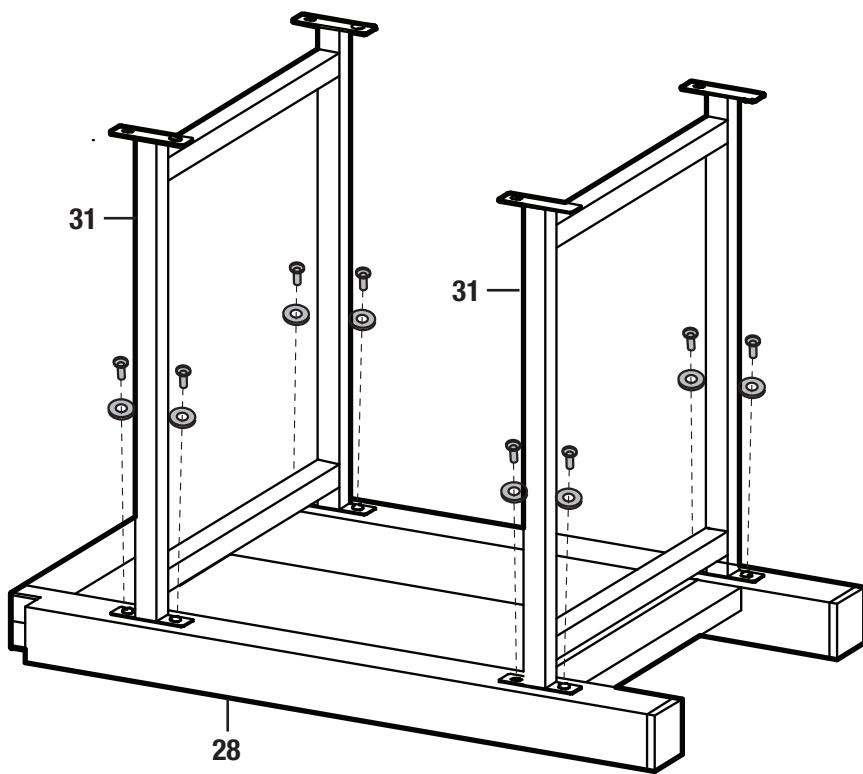
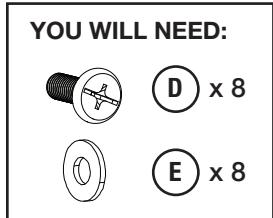
Item No.	Qty.	Description	Part No.	Item No.	Qty.	Description	Part No.
1	1	Left Side panel	P501-0001-9047	20	1	Fire Chamber Door	P501-0020-9014
2	1	Cooking Chamber Door	P501-0002-9047	21	1	Smoker Box + Lid	P501-0021-9047
3	1	Window	P501-0003-9000	22	1	Bracket for Smoker Box	P501-0022-9047
4	1	Cooking Chamber Door Gasket	P501-0004-9000	23	1	Fire Chamber Door Gasket	P501-0023-9047
5	2	Door Latch	P501-0005-9000	24	3	Air Intake Controls	P501-0024-9000
6	1	Thermometer	P501-0006-9000	25	2	Tool Hooks	P501-0025-9001
7	3	Handle	P501-0007-9000	26	2	Moving Handles	P501-0026-9000
8	1	Chimney Damper Arm	P501-0008-9000	27	2	Locking Bolt and Chain	P501-0027-9000
9	1	Chimney Cover	P501-0009-9047	28	1	Left Cart Assembly	P501-0028-9047
10	1	Chimney	P501-0010-9047	29	2	End Caps	P501-0029-9000
11	1	Chimney Damper	P501-0011-9047	30	1	Wood Grate	P501-0030-9047
12	1	Top Panel	P501-0012-9001	31	2	Shelf	P501-0031-9047
13	2	Cooking Grill Support	P501-0013-9000	32	1	Ash Tray	P501-0032-9047
14	1	Back Panel	P501-0014-9047	33	1	Baking Stone	P501-0033-9000
15	1	Right Side Panel	P501-0015-9047	34	3	Fire Brick	P501-0034-9000
16	2	Cooking Grill	P501-0016-9000	35	1	Right Cart Assembly	P501-0035-9047
17	1	Baking Stone Wire Rack	P501-0017-9000	36	2	Wheel	P501-0036-9000
18	1	Oven Body	P501-0018-9047	37	2	Front and Back Brace	P501-0037-9047
19	1	Front Panel	P501-0019-9047	38	1	Assembly Manual	P501-0038-9000
				39	1	Hardware Pack	P501-0039-9000

# ASSEMBLY INSTRUCTIONS

1.

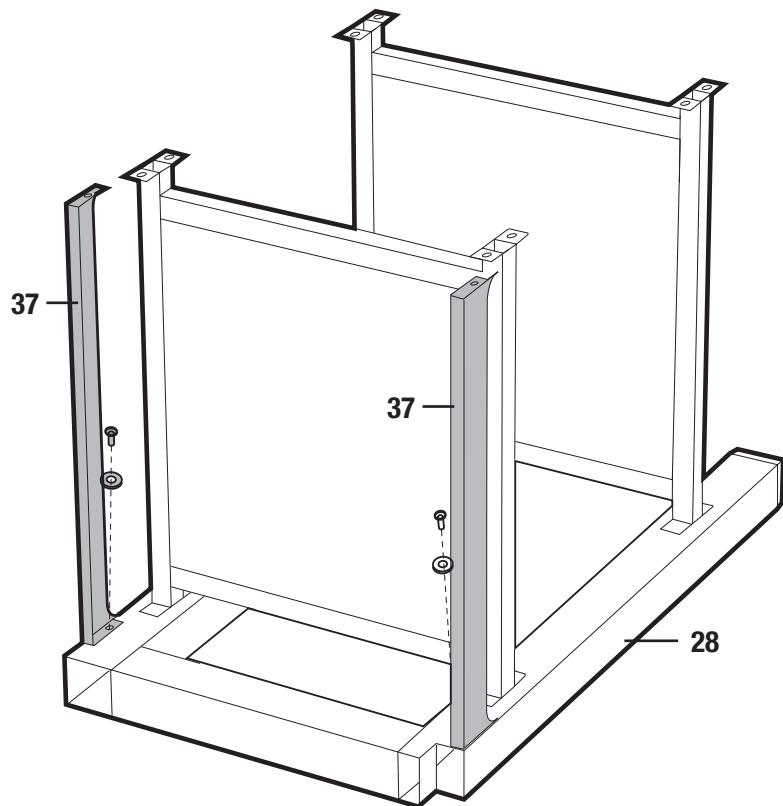


2.



# ASSEMBLY INSTRUCTIONS

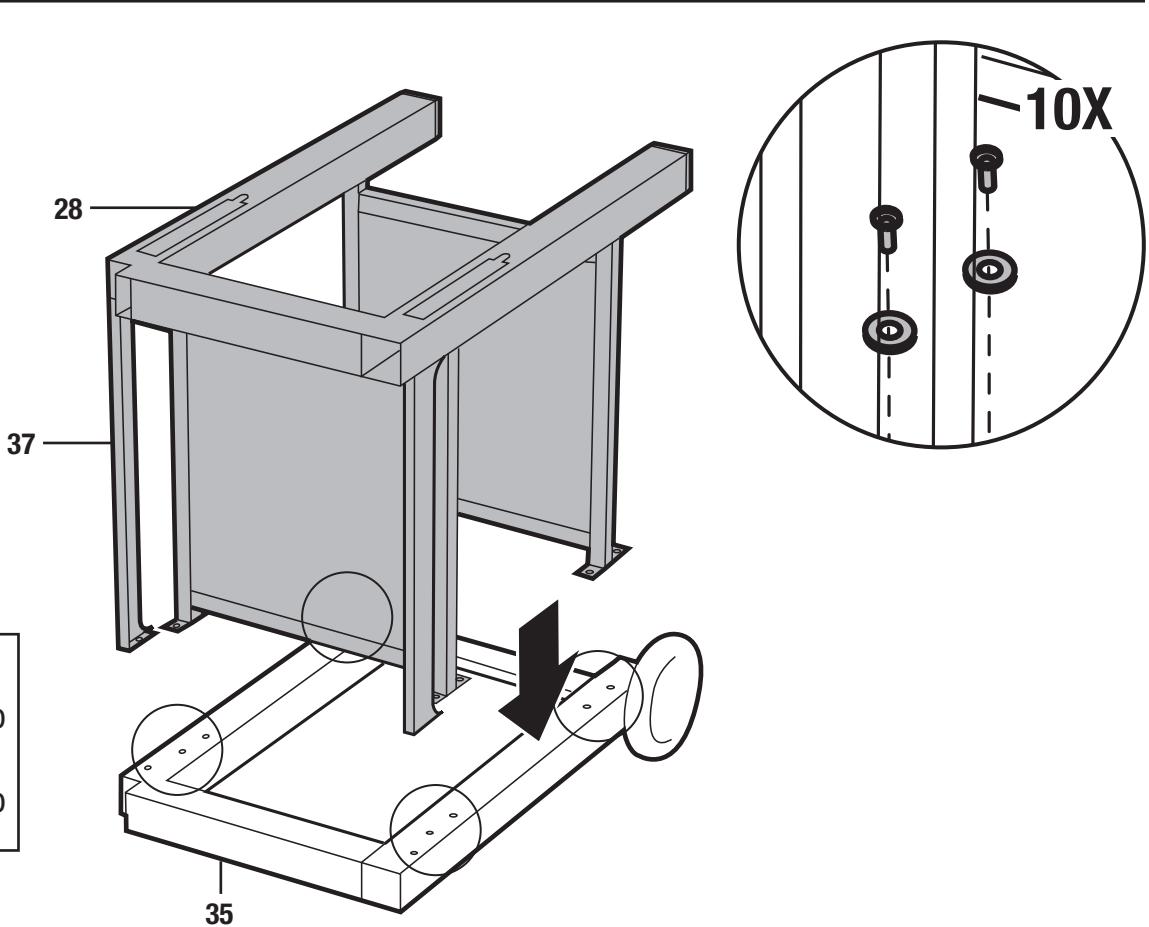
3.



YOU WILL NEED:

- (D) x 2
- (E) x 2

4.

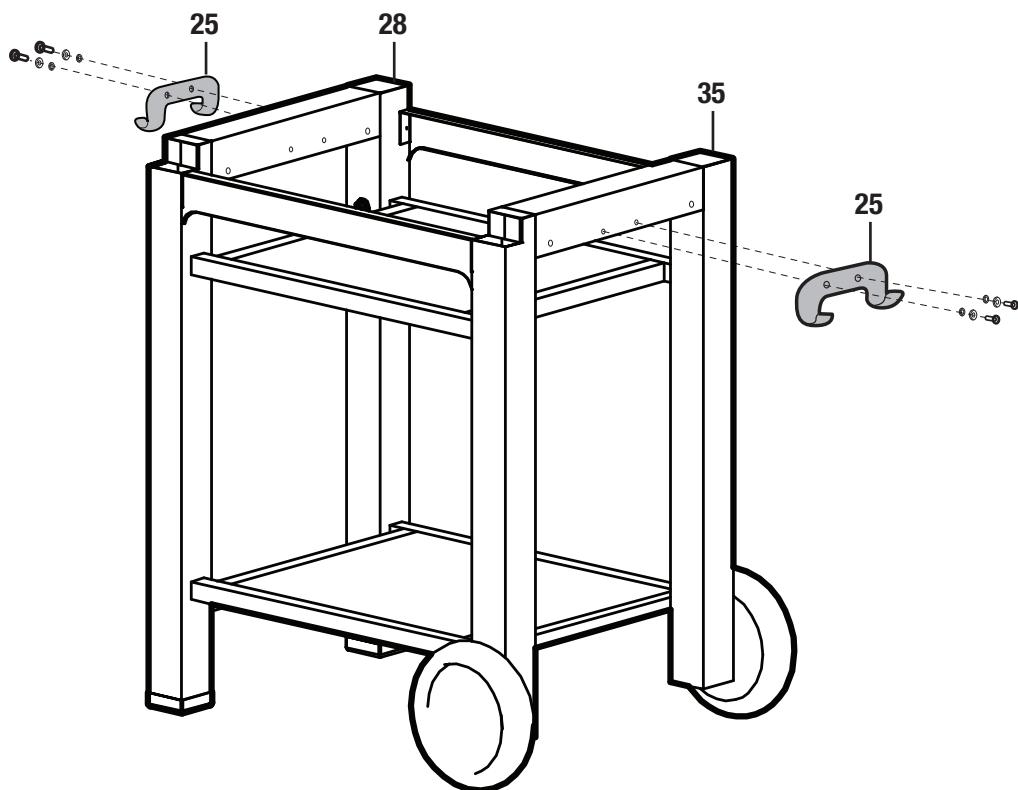


YOU WILL NEED:

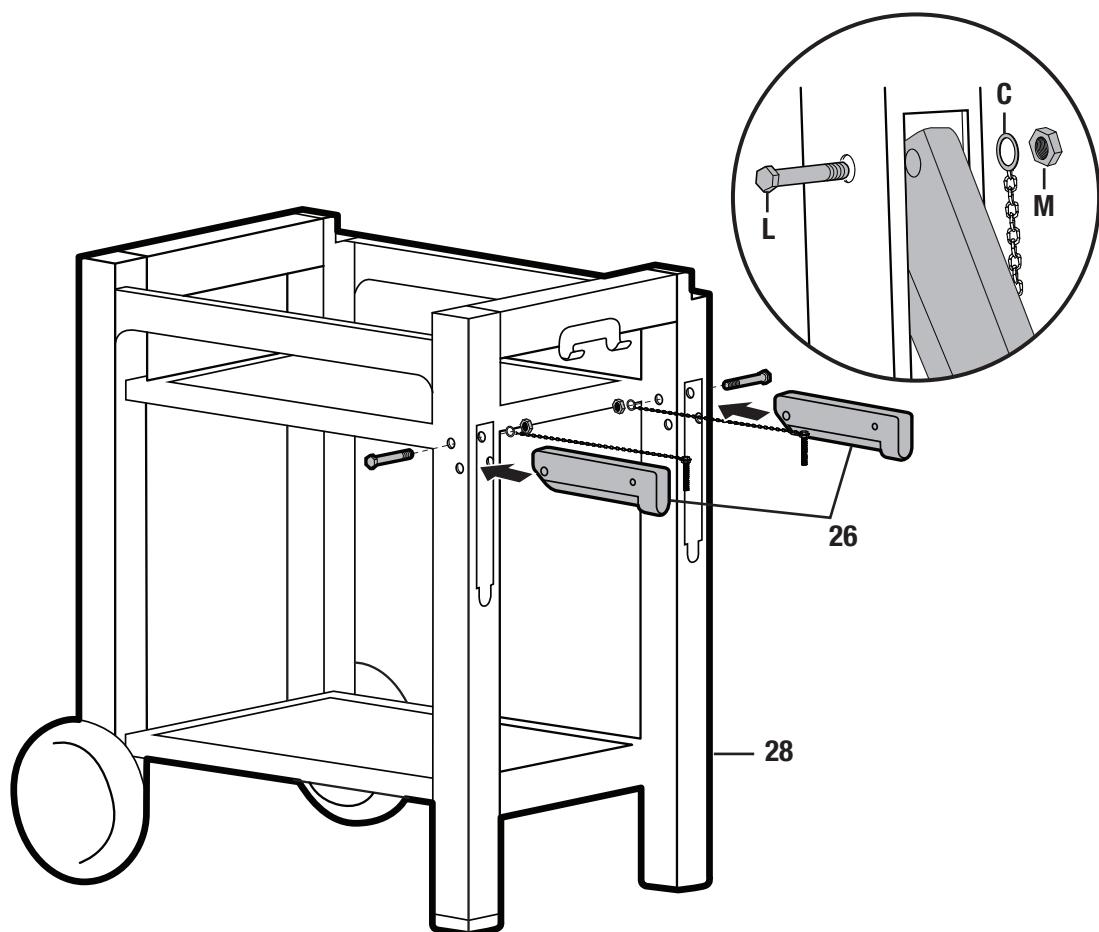
- (D) x 10
- (E) x 10

# ASSEMBLY INSTRUCTIONS

**5.**

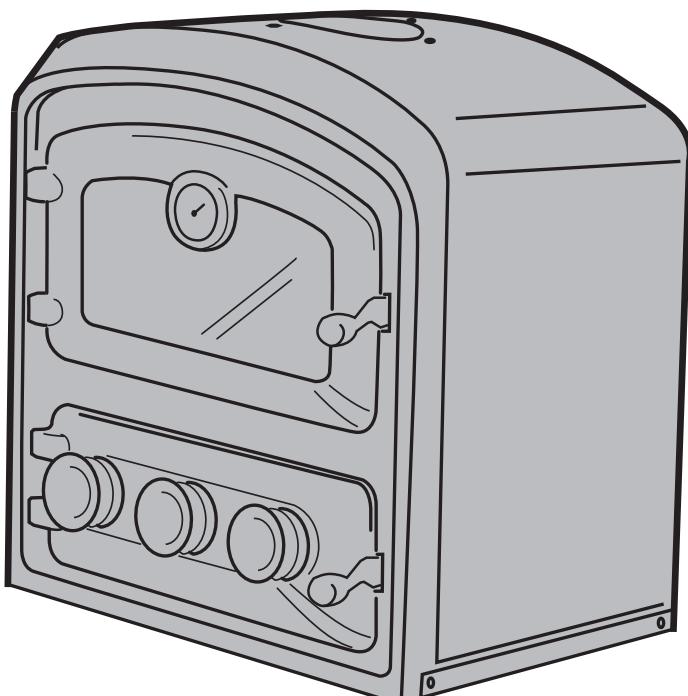


**6.**



# ASSEMBLY INSTRUCTIONS

7.



## ⚠ CAUTION

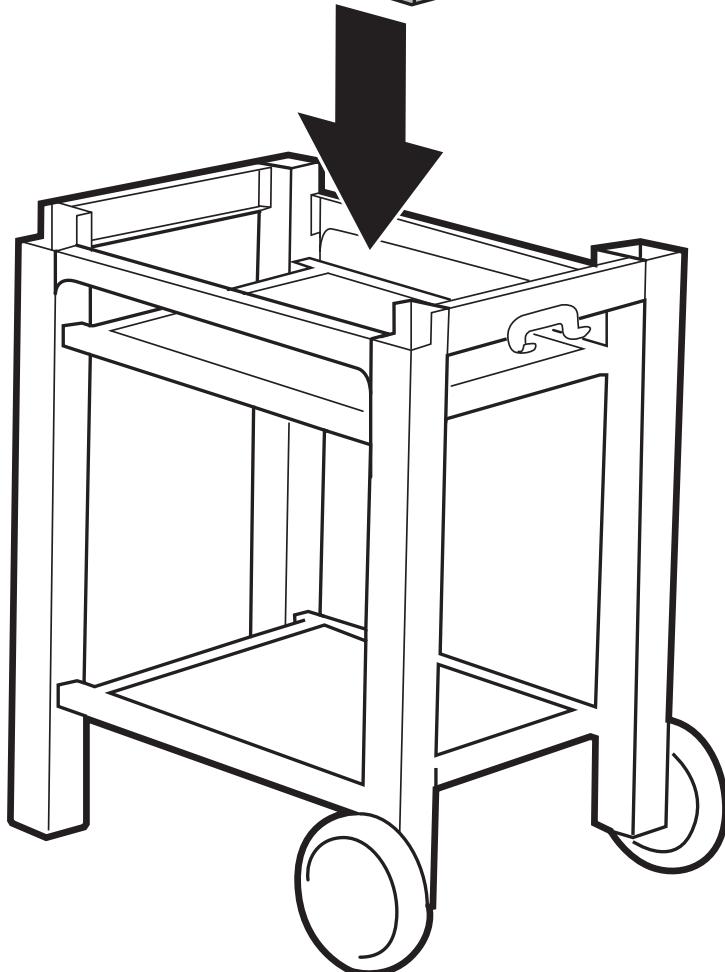


THIS STEP REQUIRES 2 OR MORE PEOPLE. DO NOT ATTEMPT ALONE.  
EXTREMELY HEAVY.

WEIGHT: 54 kg / 119 lbs

## ⚠ WARNING

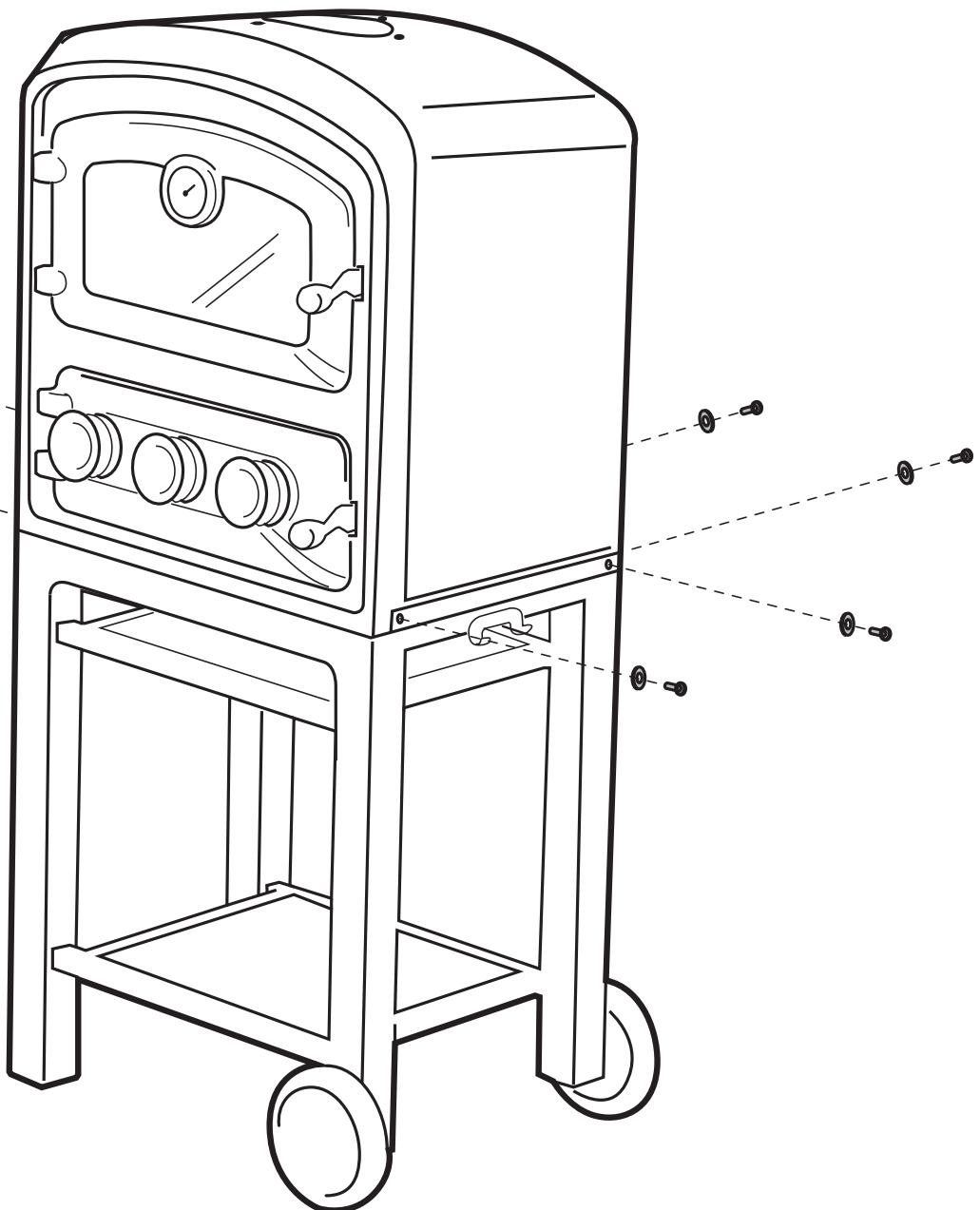
Before completing this step,  
remove both the Cooking  
Chamber and Fire Chamber  
doors. Reach hands  
inside Oven to lift safely.  
For your safety, do not lift  
the oven from the bottom.



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## ASSEMBLY INSTRUCTIONS

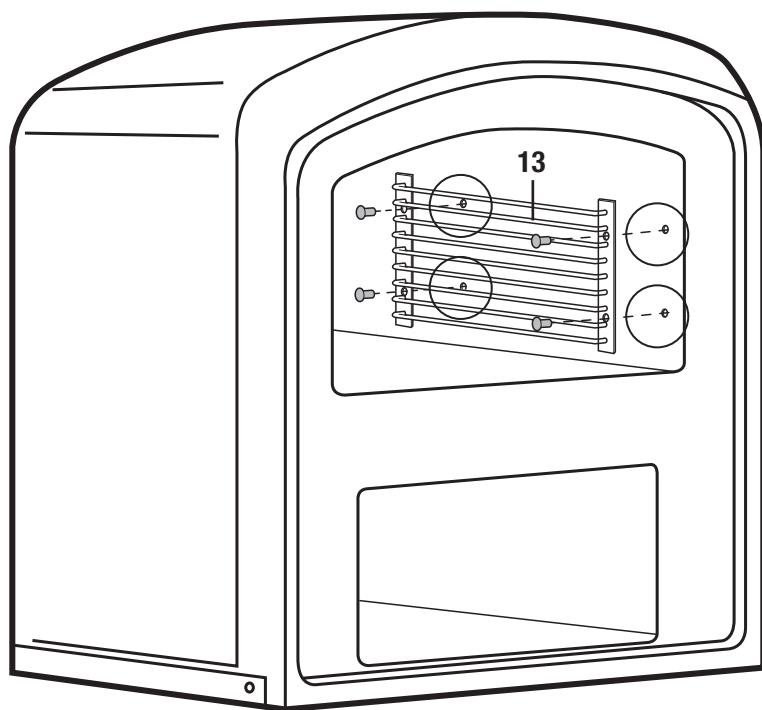
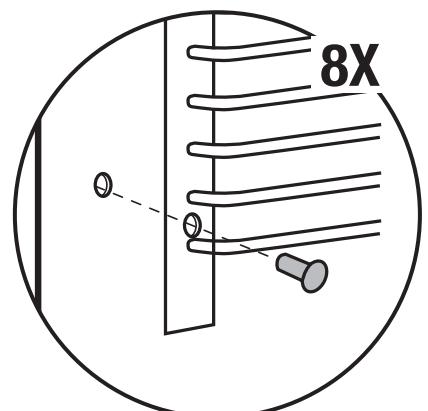
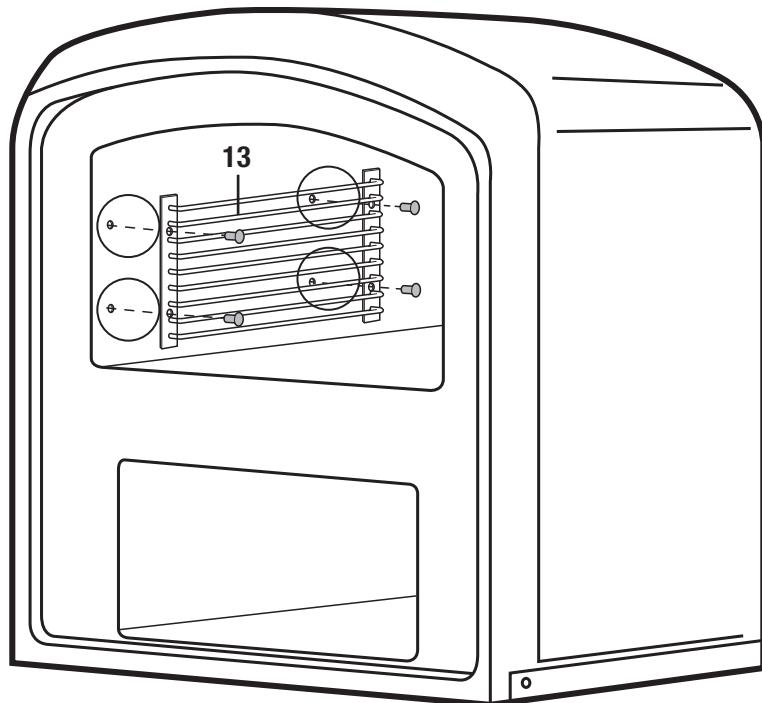
**8.**



YOU WILL NEED:	
	<b>D</b> x 6
	<b>E</b> x 6

# ASSEMBLY INSTRUCTIONS

9.



YOU WILL NEED:

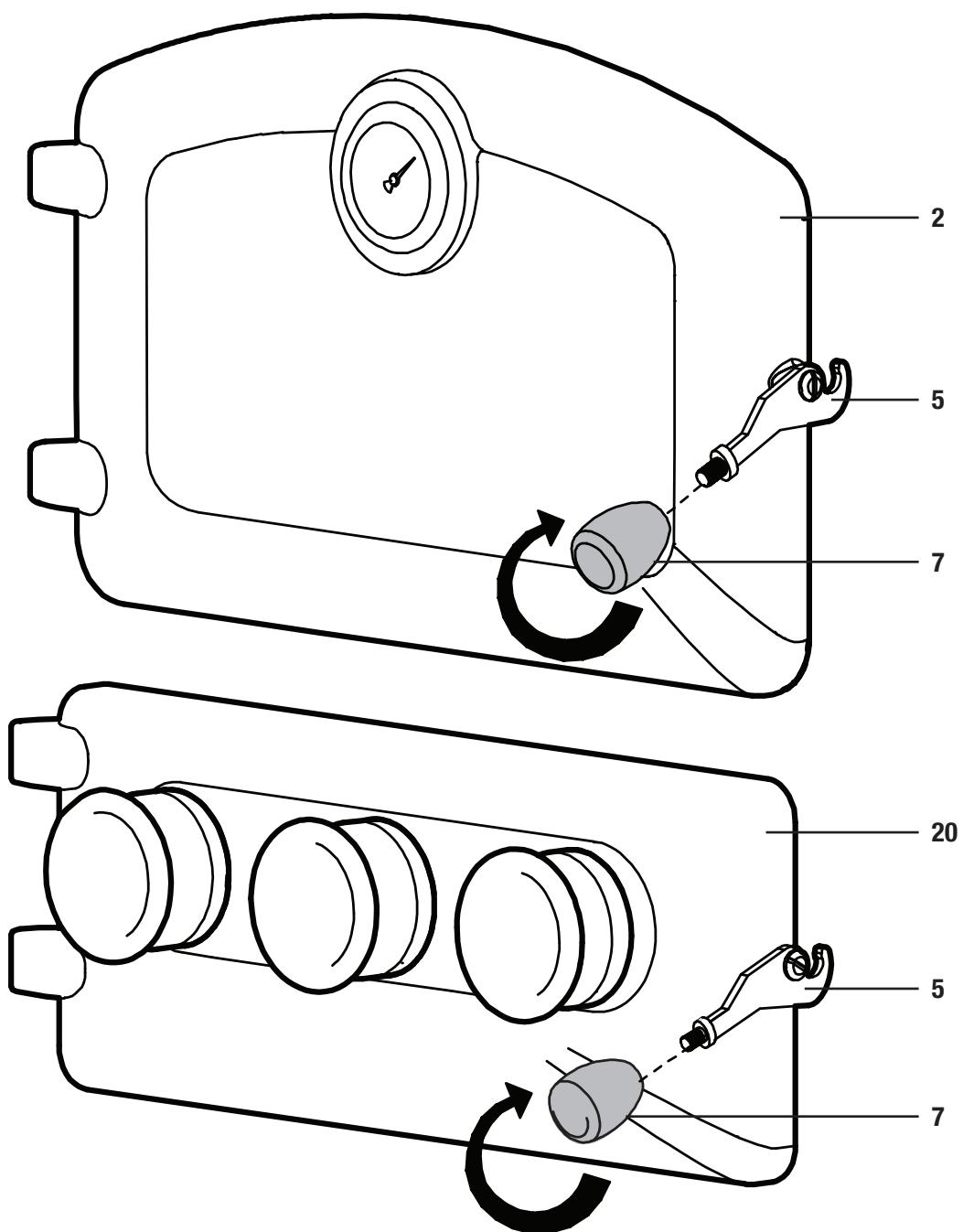


N x 8

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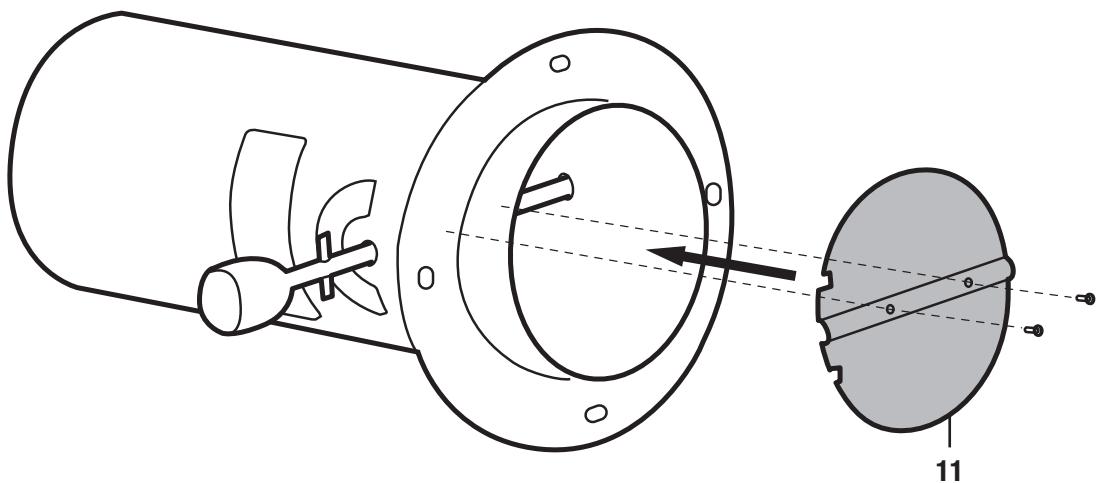
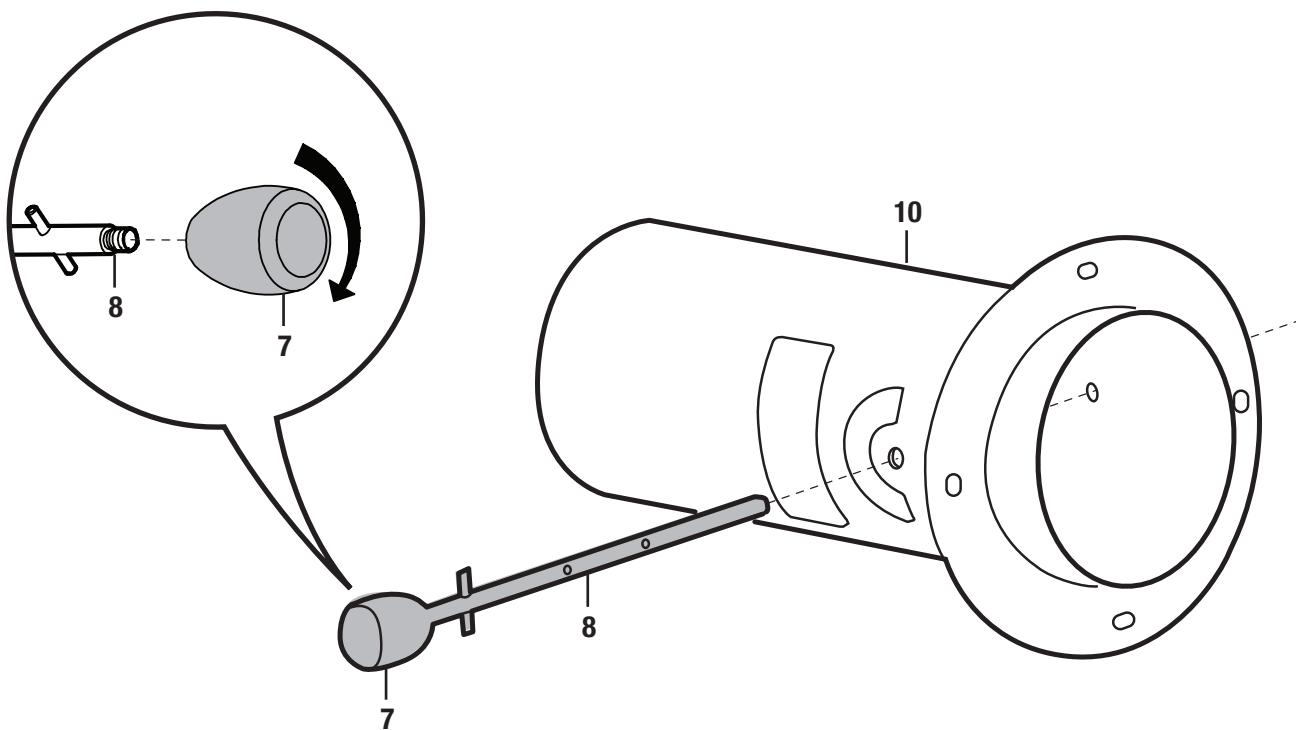
## ASSEMBLY INSTRUCTIONS

# 10.



## ASSEMBLY INSTRUCTIONS

**11.**



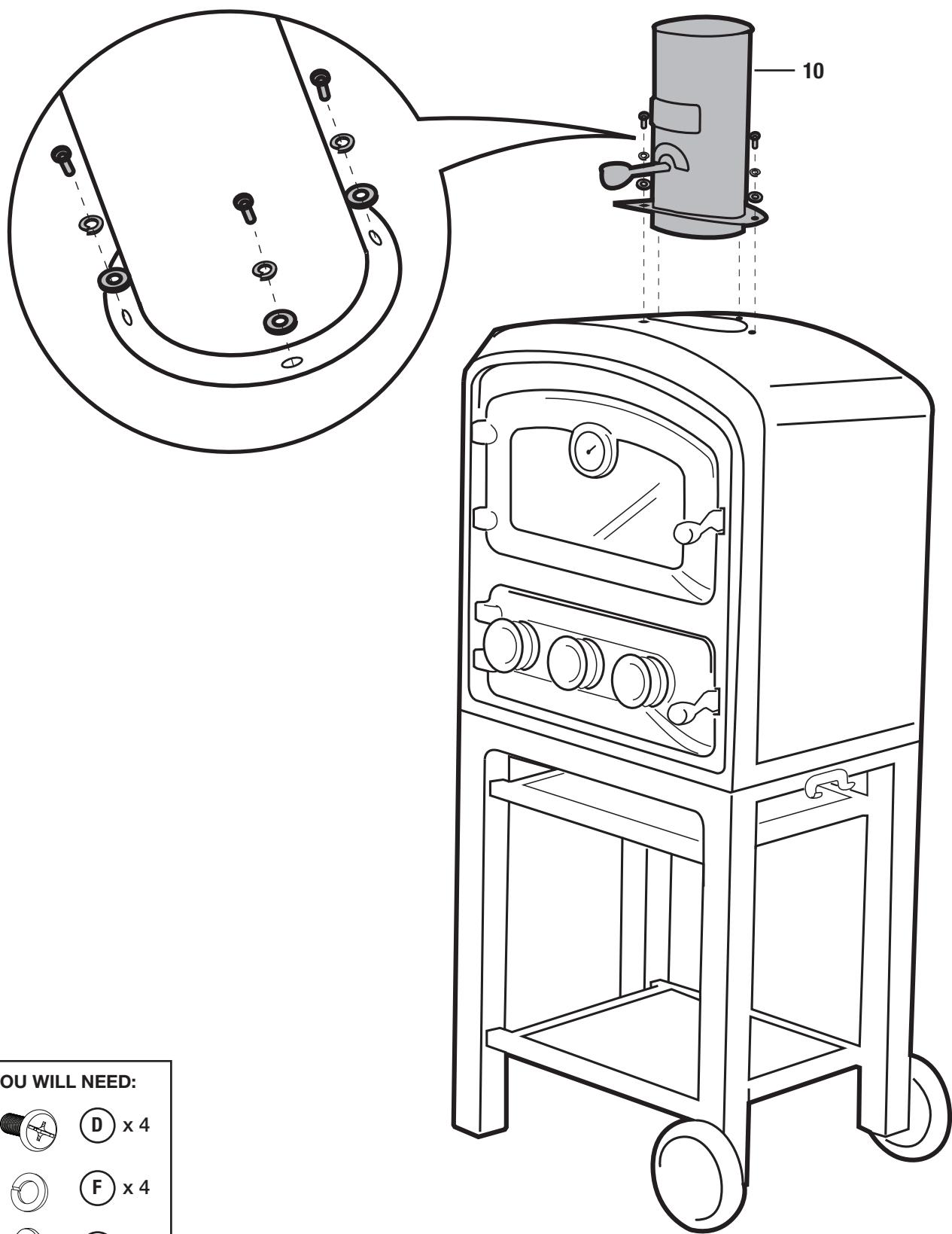
**YOU WILL NEED:**



(A) x 2

## ASSEMBLY INSTRUCTIONS

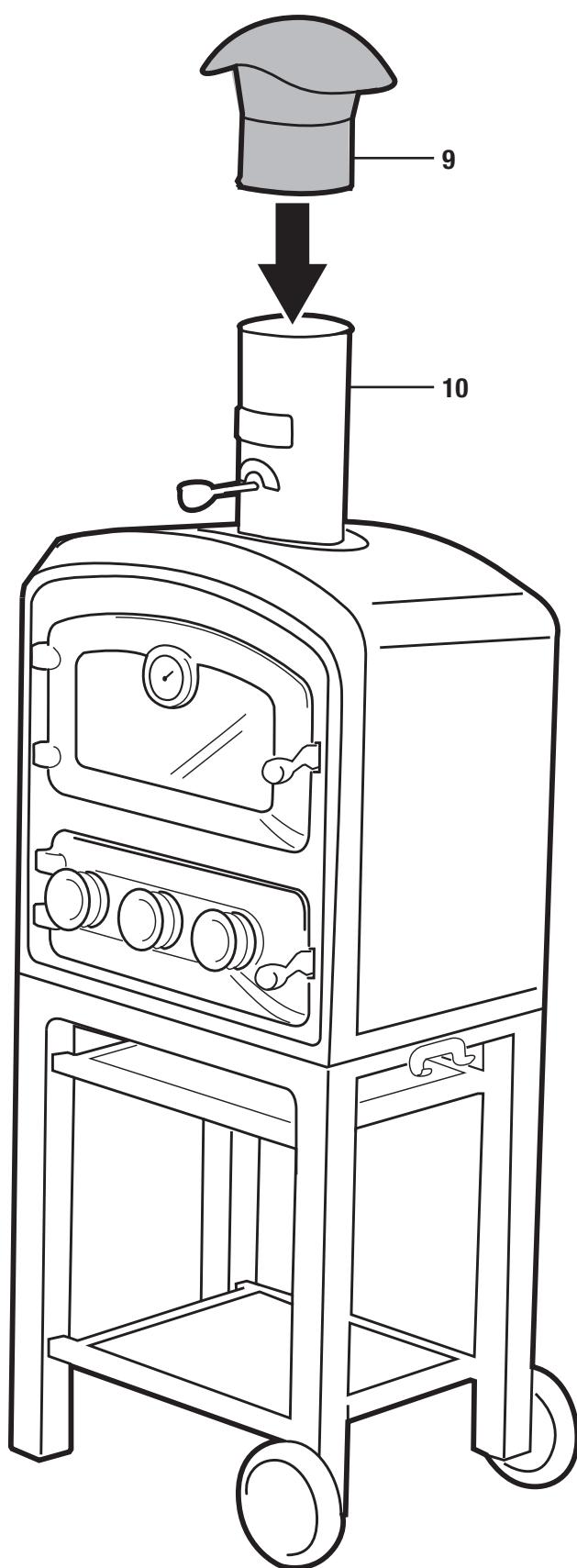
**12.**



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## ASSEMBLY INSTRUCTIONS

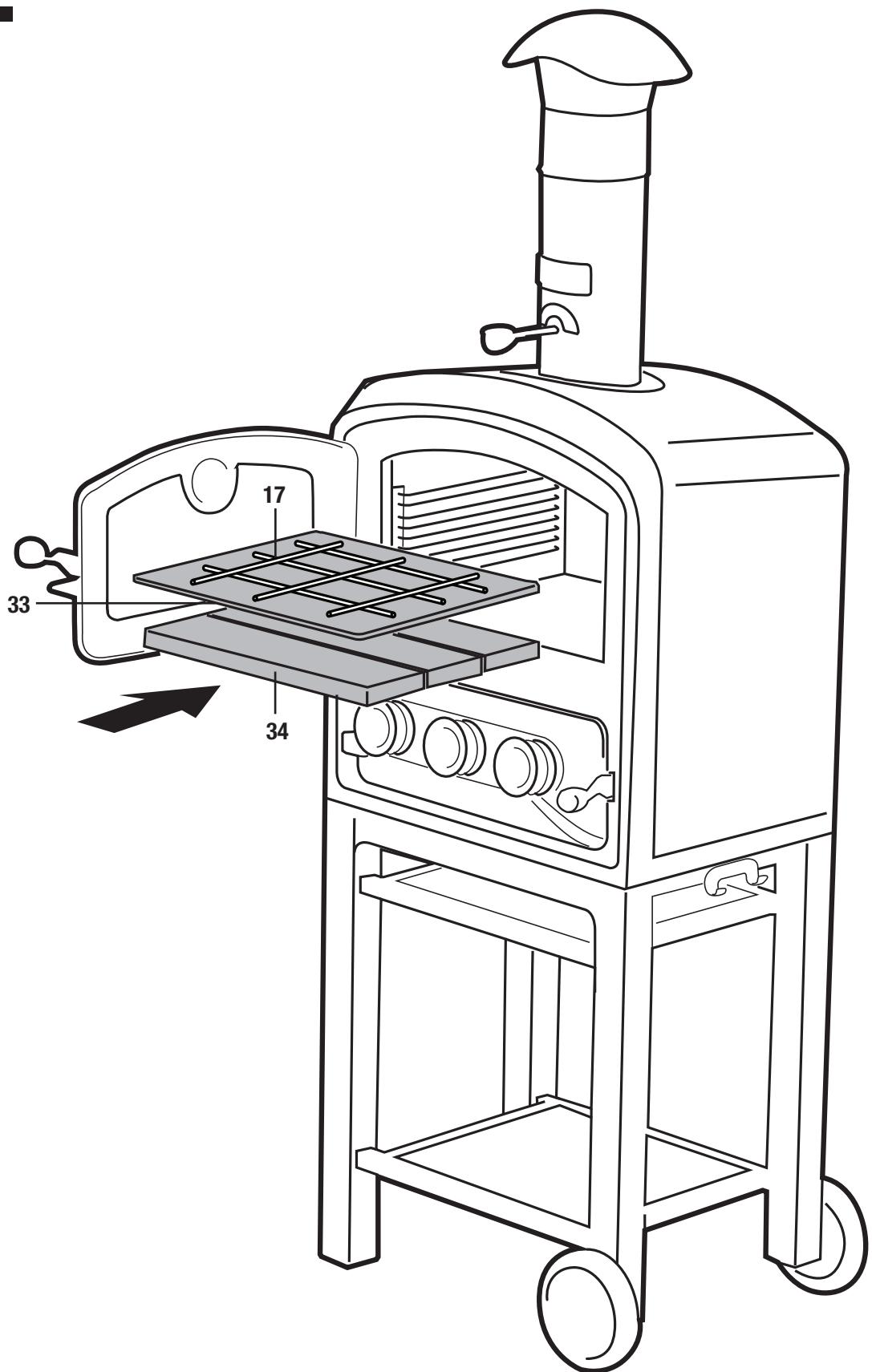
**13.**



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## ASSEMBLY INSTRUCTIONS

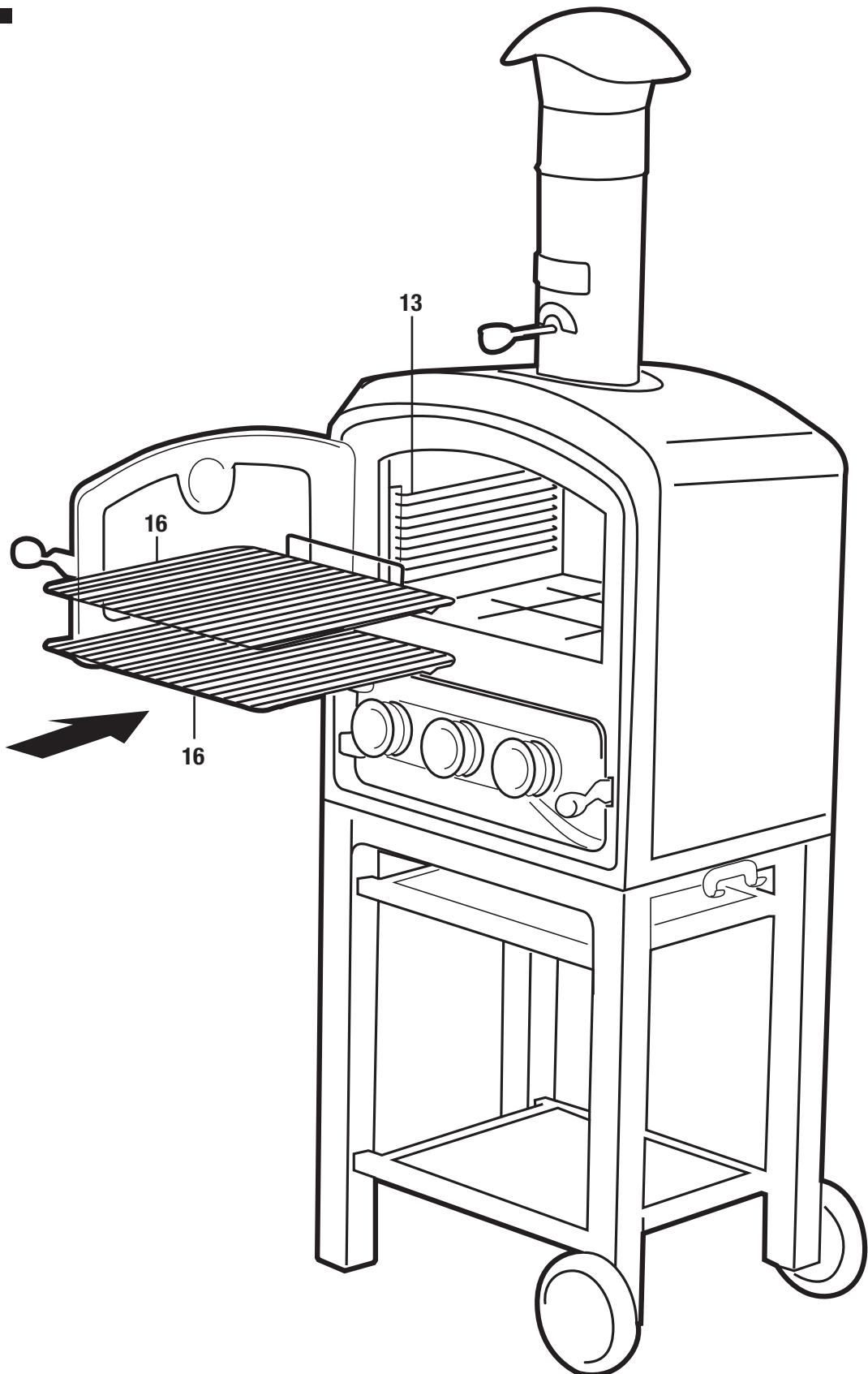
# 14.



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## ASSEMBLY INSTRUCTIONS

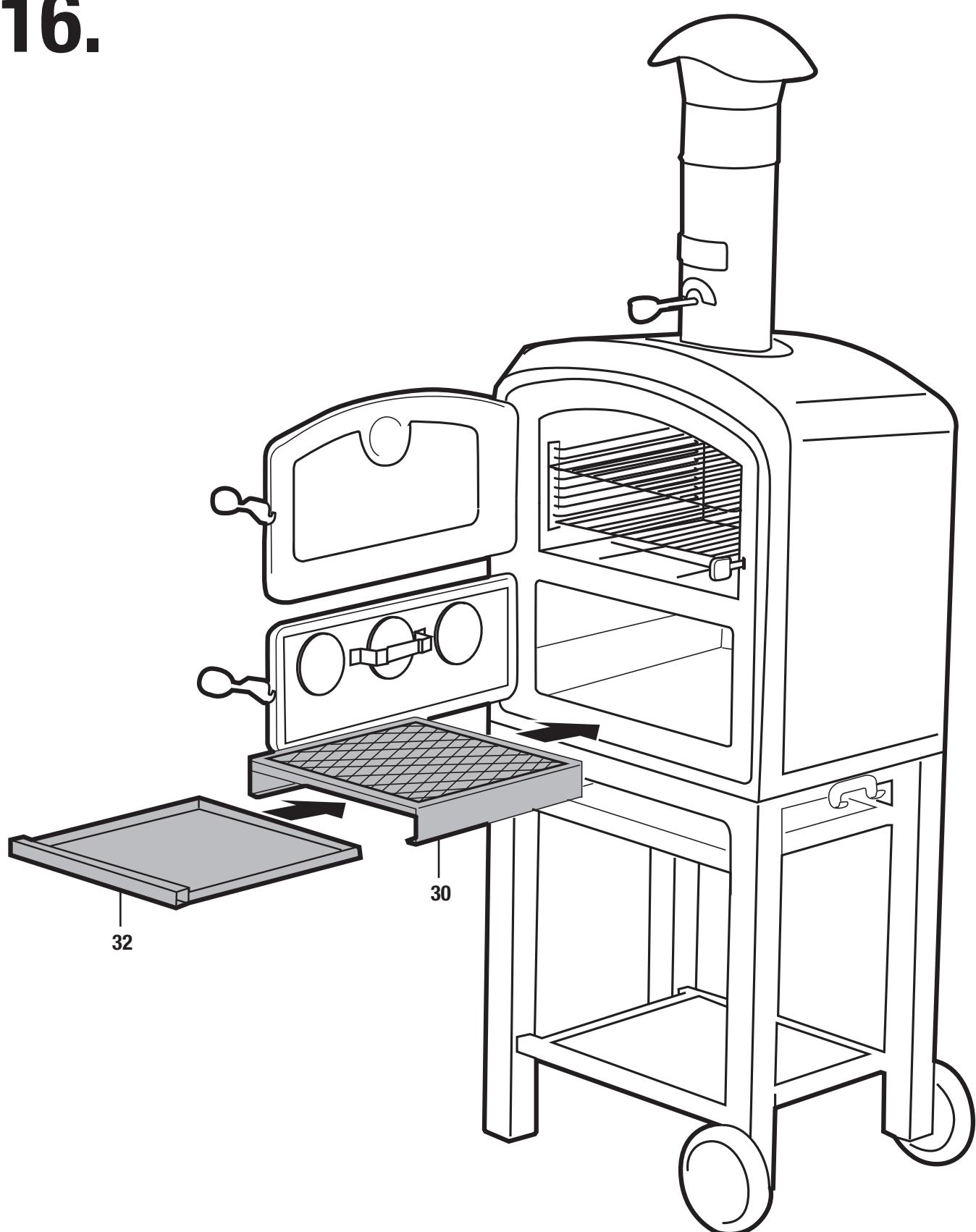
**15.**



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## ASSEMBLY INSTRUCTIONS

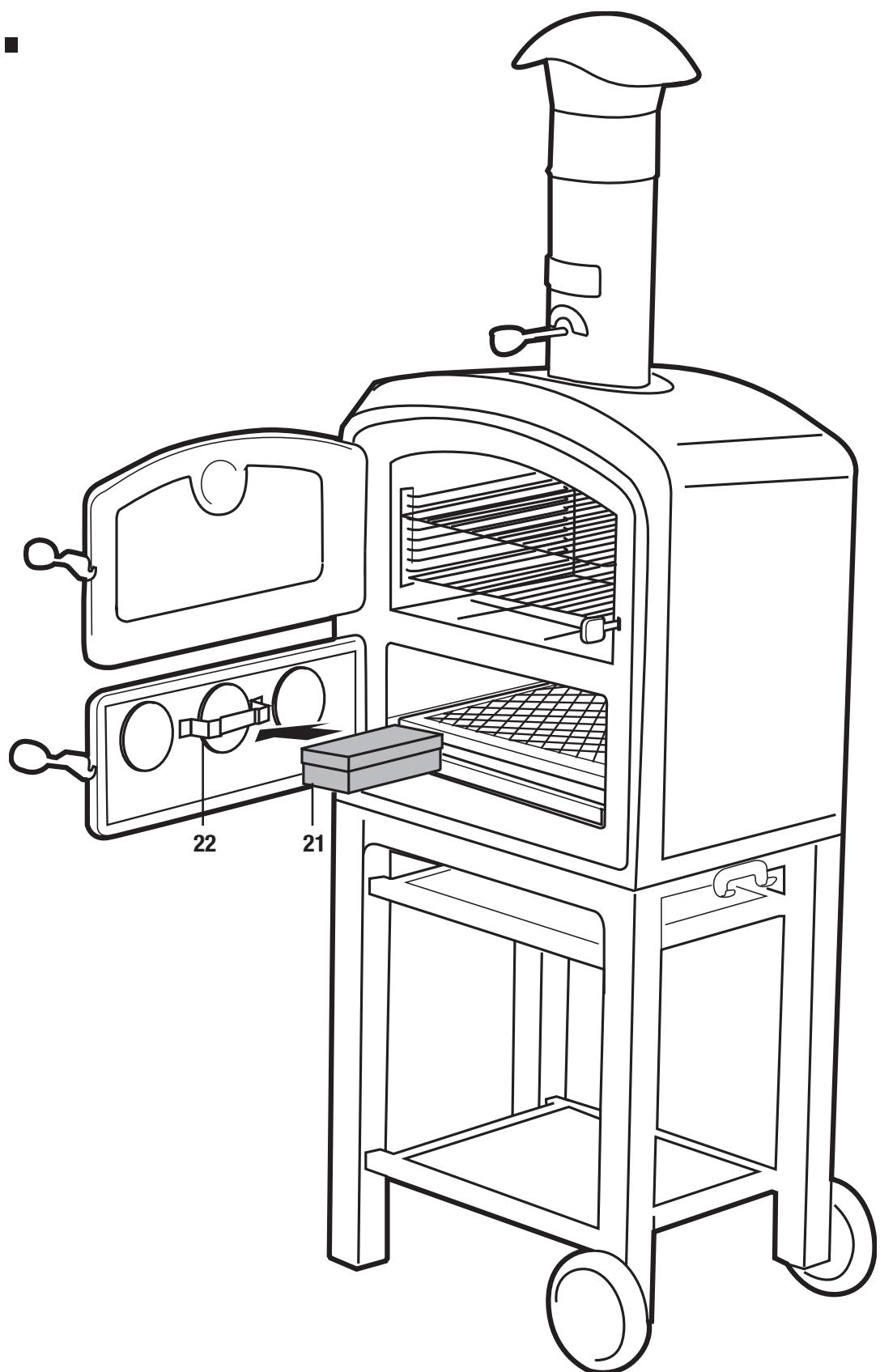
**16.**



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## ASSEMBLY INSTRUCTIONS

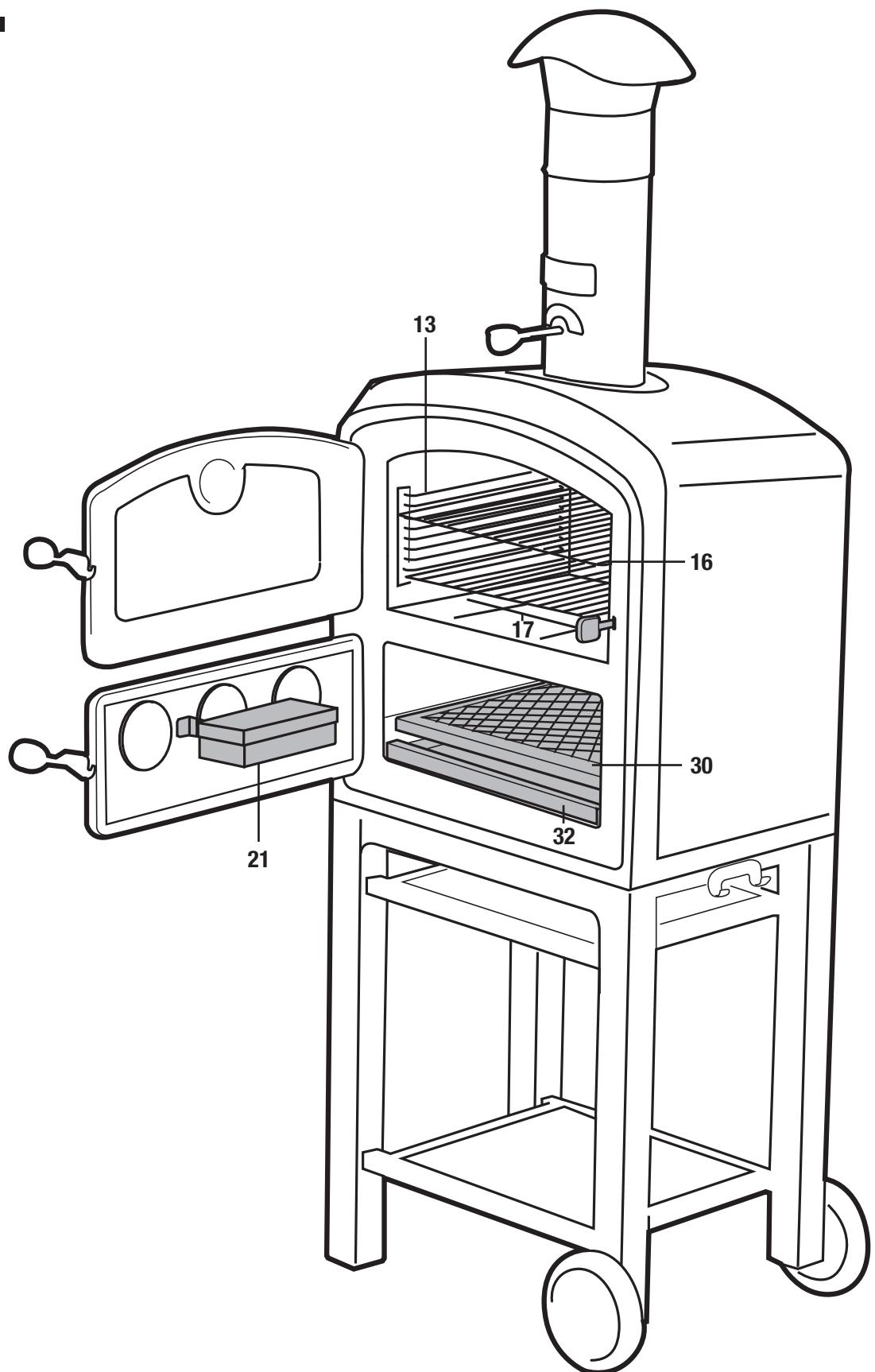
**17.**



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## ASSEMBLY INSTRUCTIONS

**18.**



## **NOTES**

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